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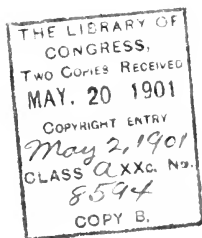
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BURLINGTON
LADIES
COOK BOOK
&
DESSERTS





BURLINGTON
LADIES
COOK BOOK
&
25 -SECRETS-
Of SUCCESS
How To MAKE A FORTUNE

Published by Gus. Bree Burlington Iowa.



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By, Gus. Bree

Burlington Iowa.

PREFACE

The Burlington Ladies Cook Book, is especially designed by the Publisher to assist the Ladies, in good cheap, substantial, and economical cooking; explained by the Ladies, so plain, that it can be very easily understood by any-one, to avoid mistakes. The Publisher kindly thanks the Ladies, whose recipes appear here-in, hoping that these recipes may help those that have not had the opportunity to obtain them.

Gus. Bree

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SECRETS of SUCCESS

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| Chinese Starch Polish | Wonderful Pain Killer |
| Electric Pain Killer | Electric Toothache Relief |
| Brilliant Shoe Polish | French Hair Oil |
| Electric Silver Plating | Mexican Corn Cure |
| Moth Preventer | Mexican Toothache Drops |
| Bed Bug Destroyer | Ladies Own Perfume |
| Unedda Liquid Glue | The Wonder Grease Remover |
| Unedda Cement for China. | Spanish Rheumatic Liniment |
| Glassware & Wood | Aunt Betsy's Magic Head- |
| Paste That Will not Sour | ache Cure |
| 19 th. Century Patent Boot. | Diarrhoea & Stomach |
| & Shoe Blacking | Cramp Cure |
| Luminous Rat & Mouse | Grandma's Cough Cure |
| Destroyer | British Corn Destroyer |
| Toilet Powder | |
| Boot & Shoe Water-proof Polish | |

> RECIPES < GIVEN BY THE **Burlington Ladies**

To Color Soups

A fine amber color is obtained by adding finely grated carrot to the clear stock, when it is quite free from scum.

Red is obtained, by using red skinned tomatoes from which the skin and seeds have been strained out.

Only white vegetables should be used in white soups as chicken.

Spinach leaves pounded in a mortar, and the juice expressed then added to the soup will give a green color

Miss Rosa Kammitth.——

502 N 5 th Str.

Boston Baked Beans.

Boil the Beans untill about half done, then boil a piece of fresh pork about half hour, then take a one gallon crock and put in half of the beans, then a layer of sugar, salt, and pepper, then put in the pork and put in the rest of the beans, then another layer of sugar, salt, & pepper, then fill crock with the water the meat was boiled in, then cover crock with a tight cover, and bake one half day.

Mrs Nellie Calkoun.——

826 Washington Str.

Potato Noodles

Cook about a dozen good sized potatoes, then grate them fine, when they are cool take about 2 eggs 2 tablespoonsful of flour, and salt aneough to taste, then roll it up in the shape of a finger, then put aneough lard in the skillet, so they can swim, then fry them, aneough to brown, then, that is what you call finger noodles.

Mrs. John Orth

1700 Mt. Pleasant Str.

Potato Croquettes

Take cold boiled potatoes, mash and season with pepper, salt, and nutmeg, mix a teaspoonful of butter with each cupful of potatoes, and beat to a cream, add the whites of 1 egg and beat altogether, roll into cakes or balls, dip into yolks of eggs well beaten, then into bread, or cracker crumbs, and fry in hot butter.

Miss. Maude Spitzmueller.

507 Wood Str.

Salad Potato Dressing

Bacon cut in fine chops, heat them on the stove, and pour on $\frac{1}{2}$ cup of vinegar, boil for 2 minutes, and pour over the potatoes, with sliced onions, and set aside to cool.

Mrs. Carrie Simms.

414 Adams Str.

Peel the potatoes and cut them into very thin slices put them in very cold water, for an hour or more, drain off the water, and rub the potatoes between towels until dry put a handful at a time into a kettle, of very hot butter or lard, stir with a fork so as to keep them from sticking together, or to the kettle, as soon as they are a light brown, and become crisp remove with a skimmer and sprinkle with salt.

Miss. Maude Spitzmueller.

507 Wood Str.

Potato Salad

Peel 5 medium sized potatoes, that have been boiled with the peelings on, 2 onions, 4 boiled eggs sliced, and a $\frac{1}{2}$ cup of vinegar. Cut some bacon in small pieces, and fry to a crisp, using both the fryings and the meat, salt and pepper, then stir altogether.

Mrs Chas. Westing.

129 S 5 th. Str.

Dressing For Cold Slaw

Beat 1 egg well, stir into it 1 teaspoon of sugar, half teaspoon of mustard, $\frac{1}{4}$ teaspoon pepper & salt, butter, half the size of an egg, half cup of vinegar. Heat this, stirring all the time, and while hot, pour it over 1 quart of chopped cabbage.

Mrs John Fisch

415 S Adams Str.

Corn Bread

1 pint sour milk, 2 eggs, $\frac{1}{2}$ teaspoon of soda, 1 small teaspoon of baking powder, 2 tablespoons of flour, 3 tablespoons of sugar, a little salt to taste, then mix stiff with corn meal, put a lump of lard the size of a walnut in a jar and melt, then mix altogether, and bake in a slow oven.

Mrs. J. L. Hardy—
815 Washington St.

Wheat Bread

Take 6 quarts of sifted flour, make a hole in the middle of it, and put in 1 tablespoon of salt 1 quart of luke warm water, and a teacup of yeast, Beat thoroughly with flour, aneough to make a stiff batter, which is called sponge. Set at night and in the morning add the rest of the flour, kneeding it about half an hour. It is easier to take it on the Kneadboard and kneed, rather than do it in the pan. Let it rise untill quite light, then mould into loaves, with very little worriug, and let rise about $\frac{1}{2}$ hour before baking.

Mrs. E. Kammith.

502 Washington St.

Graham Bread

1 cup molasses, 3 cups sour milk, 2 cups flour 3 $\frac{1}{2}$ cups Graham, 1 teaspoonful of salt one and one half teaspoonful of soda. **BAKE 1 HOUR.**

Mrs. G. Ring.

420 Adams Str.

Ginger Bread

9

1 pint of sugar, 1 pint of (Orleans) molasses.
1 " " lard & butter mixed, 4 eggs.
1 " " cold water, 2 scant tablespoonful of ginger
4 " " flour, 2 " " " cinnamon
3 scant teaspoonful of soda.

Miss Georgia Page.
Wells Str.

Coffee Cake

Take 2 quarts of flour, and mix with warm water
aneough yeast to make it raise to a light sponge, after
raised, put in $\frac{3}{4}$ of a cup of butter, 1 cup of sugar and
aneough salt to taste, then stiffen it with flour, and
let it raise once more, then roll it out about 1 inch
thick, then let it raise again, then spread butter on
top aneough to moisten it, then sprinkle it with sugar
and cinnamon, and bake in a quick oven.

Mrs John Orth.
1700 Mt. Pleasant Str.

Scrambled Eggs

4 eggs, 1 tablespoonful of butter, $\frac{1}{2}$ t aspoon of salt.
Beat the eggs, and add the salt to them, melt the but-
ter in a saucepan, turn in the beaten eggs, stir quick-
ly, over a hot fire for one minute and serve.

Mrs Stump.
1435 Thul Str.

Coffee Cake

1/2 cake of compressed yeast, 1/2 cup of sugar 2 eggs
1 pint of milk (boil milk) 1 tablespoon of butter or lard
a little salt, an enough flour to stiffen it, let raise very
light before putting in pan, roll out and put in pan
then let raise again, put sugar and butter on top be-
fore baking.

Mrs. J. A. Braun.

715 Central Ave.

Hamburg Steak

Chop fine one pound of round steak. add 2 small
onions chopped fine, and pepper and salt to taste, flour
your hands, take 2 tablespoonful of the mixture, and
make into small flat cakes, have a large lump of but-
ter, very hot, in your frying pan, drop in the cakes,
and fry brown on either side.

Miss Katie Robinson.

607 Gertrude Str.

Deviled Eggs

Boil 1 dozen eggs well done, cut in halves, take the
yolks from the whites, put in a bowl, chop 3/4 dozen
small pickles. 1 tablespoon of butter, 1 teaspoonful of
mustard, 1/2 cup of vinegar, salt, and pepper, to taste
mix together, and place in the whites again.

Mrs. Carrie Simms.

414 Adams Str

Waffles

11

4 eggs, beaten separately, half cup of melted butter
1 cup of sweet milk, flour sufficient to make a soft batter,
2 teaspoonful of baking powder mixed with the flour. Stir in whites of eggs last, and fry in waffle
iron, have iron very hot.

Mrs Frank Walz.

110 Cleveland Str.

French Waffles

Sift 1 pint of flour, 3 times, and add 1 teaspoonful
of salt, beat the yolks of 2 eggs until very light, add
to them 1 cup of rich milk, add this to the flour, with
2 tablespoonful of butter, and beat until light and
smooth, beat the whites of the eggs to a stiff dry froth
add to the butter, and beat again when ready to bake
add 1 teaspoonful of BaK. Powder, put the batter
in a pitcher, have the waffle irons very hot and thor-
oughly greased, pour in the batter carefully, and as
soon as the edges are set, turn the iron and bake
the second side. In making waffles, as much depends
upon the even and quick baking as upon the recipe
used.

Mrs Mary Robinson.

607 Gertrude Str.

Fruit Soup

2 quarts of water, 1 pound of prunes, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ pound of dried peaches, pears, and apricots, mix together, add cloves and cinnamon to taste.

Mrs Otto Sheagren.

418 Adams Str.

Tomato Soup

1 quart of tomatoes, 1 quart of water, boil one hour, when ready to season, have a pint of boiling milk, add 1 teaspoonful of soda to the tomatoes, while still foaming, add the boiling milk, add butter, size of an egg, pepper, and salt to taste. Before serving, put crackers in the bowl, and pour the hot soup over them.

Mrs John Fisch.

415 S Adams Str.

Mayonnaise Dressing

Break carefully 2 eggs, and put the yolks into a shallow dish, then add drop by drop of Lucca oil — enough to work to a cream, stirring steadily one way with a wooden or plated fork never steel, add salt to taste, and follow with mustard to taste, and a very small pinch of powdered sugar, and last of all vinegar to taste, drop by drop. The stirring should be continuous, and always one direction, and when properly made the Mayonnaise will have the smoothness and consistency of the richest cream, some use all of the egg.

Miss Ida Smith.

1501 Doemland Str.

2 quarts of oysters, 1 quart of milk, 2 tablespoonful of butter, 1 teaspoonful of hot water, pepper and salt strain all the liquor from the oysters, add the water and heat, when near the boil, add the seasoning, then the oysters. Cook about 5 minutes from the time they begin to simmer, untill they ruffle, stir in the butter cook one minute, and pour into the tureen, stir in the boiling milk.

Mrs George Mosena.

High & Avenue.

Chicken Croquettes

Put one cup of chicken broth on the stove, when it boils, add one tablespoonful of flour, and 3 of butter, which have been creamed together, when mixed stir in a pint of fine chopped chicken, seasoning to taste, just before removing from the fire, add 2 well beaten eggs, let it cool, shape as desired, roll the croquettes in beaten eggs, and in cracker crumbs, put a few at a time in hot lard, and cook until brown.

Mrs Sarah Lindoff.

2030 Gilbert Str.

Egg Balls For Soup

Boil 4 eggs, put in cold water, mash yolks with yolk of one raw egg, one teaspoonful of flour, pepper, salt and parsley, make in balls, and boil two minutes.

Mrs Al. Bouquet.

Cartlett Str.

Orange Pudding

Peel and cut 5 sweet oranges, into thin slices, taking out the seeds, pour over them a coffee cup of white sugar, let a pint of milk get boiling hot by setting it in a pot of boiling water, add the yolks of 3 eggs well beaten, 1 tablespoonful of cornstarch, made smooth with a little cold milk, stir all the time, as soon as thickend pour over the fruit. Beat the whites to a stiff froth, adding a tablespoonful of sugar and spread over the top for frosting, set it in the oven for a few minutes to harden, eat cold or hot, better cold for dinner or supper. Berries or peaches can be substituted for oranges.

Miss Tille Pepmeyer.

1619 Thul Str.

Birds Nest Pudding

Take 8 or 10 good flavored apples, pare and core, leaving them whole, place in a pudding dish, fill the cores with sugar and a little grated nutmeg, then make a custard allowing 5 eggs to a quart of milk and sweeten to taste, pour this over the apples and bake about $\frac{1}{2}$ hr.

Mrs Almira Spitzmueller.

507 S Wood Str.

Cracker Pudding

1 quart of scalded milk, 5 tablespoonful of rolled crackers, a small piece of butter, 4 eggs, bake 1 $\frac{1}{2}$ hour's, and serve with any kind of sweet sauce.

Mrs C. Smith.

1501 Doernland Str.

1 quart of milk, 4 eggs, one half box of cox's gelatine, 8 tablespoon's of sugar, flavor with vanilla. Put the gelatine in the milk in a rice boiler, when boiling add the eggs, sepearate, with 4 tablespoon's of sugar. First add the yolks then the whites, do not let it boil or it will curdle, put on ice and eat with whipped cream.

Miss H. Horning.

1012 Pine Str

Fine Plum Pudding

1 cup of chopped suet, 1 cup of grated bread crumbs
1 " " " apples, 1 " " raisins,
1 " " currants, $\frac{1}{2}$ " " brown sugar,
 $\frac{1}{4}$ " " C sugar, pinch of salt $\frac{1}{4}$ cup of citron
pinch of all kind of spices. a piece of butter the size of
a walnut, chop this altogether very fine, then add $\frac{1}{2}$
cup of molasses, $\frac{1}{4}$ cup of water, 2 eggs, mix altogether
with a little flour, then spread out a thin cloth or
flour sack, cover with a layer of flour, put the pudding
on the cloth and tie very tight making a round ball.
then put a saucer in the bottom of a cook pot, then
put the ball of pudding on the saucer cover with boil-
ing water, always keeping the pudding covered with
water, and boil constantly for 4 hours.

Serve with wine sauce.

Mrs Geo. Samson.

509 S 3 d. Str.

Apple Fudding

Stir 2 tablespoonful of butter, and half cup of sugar to a cream, stir into this, the yolks of 4 eggs, well beaten, the juice and grated rind of one lemon, and half a dozen sound tart apples grated. Then stir in the beaten whites of eggs, season with cinnamon or nutmeg and bake. To be eaten cold with cream.

Mrs M. D. Hirtzler.

1033 N. 10 th Str.

Plain Chocolate Pudding

Scald one quart of sweet milk, with $\frac{3}{4}$ of a cupful of grated chocolate, when cool, add yolks of 5 eggs 1 cup of sugar, flavor with vanilla. Bake $\frac{1}{2}$ hour beat whites stiff, and add 4 tablespoonful of fine sugar, spread on top and brown in oven.

Mrs M. D. Hirtzler.

1033 N 10 th Str

Fruit Rice Pudding

One large teacupful of rice, a little water to cook it partially dry line an earthen basin with part of it, fill nearly full with pared, cored, and quartered apples, or any fruit you choose, cover with the balance of your rice, tie a cloth tightly over top, and steam one hour. To be eaten with sweet cream.

Mrs M. D, Hirtzler.

1033 N. 10 th. Str.

8 oranges cut up fine, 1 quart or sweet milk, 2 tablespoonful of cornstarch, 6 tablespoonful of sugar, pinch of salt, yolks of 6 eggs. Make the custard and stir in the oranges after you take it off of the stove.

Make an icing of the whites of the eggs, 1 cup of sugar beat a long time until thick. Dish up custard, and put some of the icing on each dish.

Miss Agnes Newquist.

540 8 th. Str.

Black Pudding

$\frac{1}{2}$ cup of molasses, 1 cup of warm water, 1 cup of raisins, 2 cups of flour, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of allspice, 2 teaspoon's of cinnamon, steam 3 hour's.

Sauce; $\frac{1}{2}$ cup of butter, 1 cup of sugar.

Beat to a cream, and add the whites of 2 eggs, well beaten. and flavor.

Mrs Runderff.

321 S 6 th. Str.

Cranberry Pudding

Stir 2 tablespoon'sful of butter, and 1 cupful of sugar, to a cream, then add 1 egg, $\frac{1}{4}$ cup of sweet milk, and flour enough to make a stiff batter, 1 teaspoon of baking powder. Line a pudding dish with a thick layer of cranberries, that have been stewed and sweetened pour the batter over them, and steam half an hour.

To be served with a sweet sauce.

Mrs M. D. Hirtzler.

1033 N 10 th. Str.

Cocoanut Pudding

1 quart of milk, 3 tablespoonful of corn starch, yolks of 4 eggs, a $\frac{1}{2}$ cupful of sugar, and a little salt, put part of milk, salt, and sugar, on the stove and let it boil dissolve the cornstarch in rest of milk, and while boiling add yolks and a cupful of grated chocolate.

Frosting; Whites of the eggs beaten to a stiff froth, $\frac{1}{2}$ cupful of sugar, flavor with lemon, spread on pudding, and put into oven to brown saving a little frosting to moisten top, then cover with grated cocoanut.

Mrs. M. D. Hirtzler.

1033 N 10th Str.

Peach Tapioca Pudding

Soak over night a large teacupful of tapioca in cold water, in the morning put half of it in a buttered pudding dish, sprinkle sugar over top, then on this put one quart of fruit peaches, or strawberries, or any kind you enclose, and then add rest of tapioca, then fill dish with water covering tapioca. Bake in moderate oven until it looks clear. Eat cold with cream.

Mrs. M. D. Hirtzler.

1033 N 10th Str.

Oyster Sauce

1 quart of scalded milk, 5 tablespoonful of rolled crackers, small piece of butter, 4 eggs, bake 1 $\frac{1}{2}$ hrs.

Serve with any kind of sweet sauce.

Mrs. C. Smith.

1501 Doanland Str.

Banana Cream Pie

19

One quart of milk, one cup of sugar, half cup of butter, 5 eggs, 2 $\frac{1}{2}$ tablespoonsful of cornstarch; banana and powdered sugar on top. Heat milk, add sugar, butter, eggs, and cornstarch, dissolved in a little milk, add the bananas sliced, and bake with one crust.

Miss Agnes Newquist.

540 S 8th Str.

Chocolate Pie

Yolks of 3 eggs, 2 large tablespoons of grated chocolate, one tablespoon of flour, two thirds cup of sugar one cup of sweet milk, a very little sweet milk, a very little butter, set on stove until thickens, flavor with vanilla, bake with an under crust. Beat the whites of 3 eggs and add 2 teaspoons of sugar, spread on the pie and brown slightly.

Miss Mabel Thompson.

2006 Miller Str.

Apple Pie

For 1 Pie; To a cup of stewed apples, sauce the yolks of 2 eggs, bake in one crust, make a frosting for top of pie. Put in oven and brown.

Miss Fordney.

516 Washington Str

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Orders will be promptly attended to. Gus Brecken.

Rhubarb Pie

For one pie; To a cup of stewed rhubarb, take one tablespoonful of flour, yolks of 2 eggs, about a cup of sugar, then beat it altogether, and bake in one crust.

Beat the whites of the 2 eggs to a stiff froth, then add 2 tablespoon's of pulverized sugar for the frosting then put in oven and brown.

Miss Fordney.

516 Washington Str.

Lemon Pie

Grate 2 lemons, take 2 cups of sugar, 3 eggs, 1 cup of milk, boil in a kettle, make a pie crust, and turn into the pie tins. make a frosting, of the whites of the eggs and 2 tablespoon's of sugar, put over the pie and set in the oven to brown.

Mrs Carrie Simms.

414 Adams Str.

Lemon Pies

For 2 pies; Grate the yellow off of 3 lemons, take 1 cup of sugar, half cup of cornstarch, 4 eggs, 1 1/2 pints boiling water. Squeeze the juice out of the 3 lemons, and pour in the last thing after your filling is done, and off of the stove, bake the crust first before you put in the filling. After you mix the parts contained in the filling together, put on the stove, and cook until done, then make a frosting for top.

Miss Rosa Kamnith.

502 N. 5 th. Str.

One pint of stewed sweet potatoes finely mashed, 2 cups of sugar, 1 cup of cream, butter size of an egg, 2 well beaten eggs, flavor with nutmeg, and bake in an under crust only.

Mrs. Hunter.

813 Washington Str.

Vinegar Pie

One egg, one heaping tablespoon of flour, one teacup of sugar, beat all well together, then add, 1 tablespoon of sharp vinegar, 1 cupful of cold water, flavor with nutmeg, and bake in two crusts.

Mrs. Hunter.

813 Washington Str.

Macaroni

One 10 c. box of macaroni in a tin pan and cover with cold water, let boil until tender, then drain, have an earthen dish, then cut in small pieces 10 cents worth of cheese, then take one half of the macaroni, and put in the dish salt and pepper to taste, put in a tablespoonful of butter, then half of the cheese, then put in the rest of the macaroni, then same amount of salt, pepper, and butter, then the rest of the cheese cover with fresh milk, then bake 20 minutes to a light brown.

Mrs. J. L. Hardy.

815 Washington Str.

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$\frac{2}{3}$ cup of butter, 2 eggs, 2 tablespoons of milk, 1 cup of sugar, 1 teaspoon of vanilla, 1 teaspoon of baking powder, flour to roll as soft as possible.

Mrs J. F. Ebert

1525 Thul Str.

Raised Doughnuts

Take a quart of raised coffee cake dough, 1 cup of milk, 1 egg, and 1 cup of butter, flour enough to make a stiff dough, then let raise light, roll it out an inch thick, and cut out like cookies. and then let them raise light, then fry in lard, when cold to serve, roll in powdered sugar.

Miss Tille Feymeyer.

1619 Thul Str.

Egg Muffins

Quart and a half of sifted flour, 3 eggs, the whites and yolks beaten separately. 3 teacupful of sweet milk, 1 teaspoonful of salt, 1 tablespoonful of sugar, 2 tablespoonful of butter, 2 heaping teaspoonful of B. Powder. sift together flour, sugar, salt, and B. Powder, rub in the butter and the beaten eggs and milk, mix quickly into smooth batter (a little thinner than for griddle cakes) fill muffin pans well greased with butter, $\frac{2}{3}$ full Bake 15 or 20 minutes in hot oven.

Miss Maude Spitzmueller.

507 Wood Str.

One cup of milk, 1 cup of sugar, 2 eggs well beaten, seperately, 2 teaspoons of melted butter, 1 teaspoon of salt, mix sugar with whites, then with yolks, and add butter, 2 large teaspoons of B. Powder, flour enough to make a stiff dough, flavor with nutmeg or vanilla.

Mrs Edward Pepmeyer.

1323 Corse Str.

Doughnuts

One cup of sugar, 2 eggs. 2 tablespoons of melted butter, $\frac{2}{3}$ cup of milk, 2 even teaspoons of B. Powder 1 even teaspoon of soda, flour enough to roll, salt and nutmeg.

Mrs Chas. Herr.

1605 Thal Str.

Fried Cakes or Doughnuts

Two cups of sugar. 1 pint of sweet milk, 3 eggs, 3 tablespoonsful of melted butter, 3 teaspoonsful of B. Powder, nutmeg, flour, fry in hot lard.

Mrs Mathews.

1209 S 13th. Str.

Calling Cards.

Sus Rice 1913 MILLER STR. Will please you in that line. Nothing nicer then to have your card with you while making a visit. Print same as my name, makes an attractive card.

Doughnuts

4 eggs, 1 $\frac{1}{2}$ cups of sugar, 1 cup of butter, 1 quart of flour, 3 heaping spoonful of baking powder. Fry in plenty of hot lard.

Miss. Rosa Kammitth.

502 N 5 th Str.

Ginger Cookies

3 cups of (Orleans) molasses, 1 cup of lard, 2 eggs $\frac{1}{2}$ cup of sugar. 3 teaspoonful of ginger, 1 teaspoonful of allspice, 2 teaspoonful of soda, a pinch of salt, dissolved in a $\frac{1}{2}$ cup of warm water, flour enough so it will not stick.

Mrs J. L. Hardy.

815 Washington Str.

Cold Water Cookies

Stir together 1 $\frac{1}{2}$ cups of granulated sugar, 2 eggs half cup of lard, pinch of salt, 1 cup of cold water, 2 teaspoonful of baking powder with flour to stiffen. Add flavoring to taste, bake in a quick oven.

Mrs Long.

Cor. 14 th & Louisa Str.

 **CALLING * * * CARDS ***

U. S. CO. 1913 Miller Str. BURLINGTON IA

Orders will be promptly attended to. Gus Bree. MGR.

ENVELOPES

We will furnish a good NO. 6 white envelope with your Return Card and a comic picture on them at 50 c. per 100 - 35 c. for 50. - 25 for 25 c. Gus Bree.

Sponge Cake Rolls

25

2 cups of sugar, 4 eggs beaten to a foam, 2 cups of flour, 2 teaspoons of B. Powder, 1 cup of boiling water. add water last it will seem thin but will come out of the oven all right, roll while hot.

Mrs Sophie Butts.

1205 Corse Str.

Tapioca & Peaches

One cup of tapioca soaked over night, in the morning cook until tender, and add sugar, when you take it from the stove, when cold, stir in canned peaches, and eat with cream. If you wish to frost the top, beat the whites of 2 eggs to a stiff froth, then add a heaping tablespoonful of pulverized sugar, then place in oven to be lightly browned.

Mrs E. Kammith.

502 Washington Str.

Hot Slaw

Cut fine what cabbage is desired for a dish of slaw. 2 eggs, 4 tablespoons of vinegar, 2 heaping tablespoonsful of sugar, 1 cup of sour cream, salt, and pepper, to taste. beat eggs well, stir eggs vinegar and sugar together and boil until thick. Stir altogether and serve.

Mrs C. Westing.

129 S 5 th. Str



If you get in company with a stranger, and would like to get acquainted hand him your card.

Omelet

6 eggs whites and yolks taken separately, $\frac{1}{2}$ pint of milk, 6 teaspoonsful of cornstarch. 1 teaspoon of Bak. Powder, and a little salt, add the whites beaten to a stiff froth. last cook in a little butter.

Miss Hattie Johnson.

1909 Dewein Str.

Corn Oysters

Grate 6 large ears of sweet corn, roll 6 soda crackers, whites of 2 eggs beaten to a stiff froth, a little salt mix all thoroughly, and fry in deep lard.

Mrs Frank Walz.

110 Cleveland Str.

Baked Custard

1 quart of milk, 4 eggs, beat whites separate, 5 table-spoons of sugar mixed with the yolks, flavor with nutmeg or vanilla, Scald the milk, add by degrees to the yolks and when well mixed stir in the whites. Bake in deep dish or custard cups, grate a little nutmeg on each.

Mrs E. Kammit.

502 Washington Str.

 **CALLING * X * CARDS ***

U. S. C. C. 1913 Miller Str. BURLINGTON IA

Orders will be promptly attended to. Gus Bree. Mgr.

| | | |
|-------------|-----|---------|
| Plain White | 100 | at 40 c |
| | 50 | " 30 c |
| | 25 | " 20 c |

2 cups of molasses, 1 cup of sugar, 4 eggs. 4 table-
spoons of butter, cloves and orange peeling to taste,
flour to thicken, roll thin and cut.

Mrs Otto Sheagren.

418 Adams Str.

Clam Chowder

Wash the Clams thoroughly cover them with boiling
water. and let them stand 10 minutes when they can
be easily opened, take them from the shell, cut off the
blackheads and put the bodies in a clean dish. For a
peck of clams use 6 large potatoes peeled and sliced
thin, and half an onion cut in small pieces, cut a $\frac{1}{4}$
pound of pork into small pieces and fry brown, put the
potatoes and onions into the kettle with the pork with
a tablespoonful of salt a little pepper and half cup of
flour shaken over them, strain over this 4 quart of the
water in which the clams were scalded, and boil 15
minutes, now add the clams, and 6 crackers split and
cook 10 minutes longer.

Mrs Almira Spitzmueller.

507 S. Wood Str.

Cocoanut Cookies

1 cup of sugar, $\frac{1}{3}$ cup of butter, 1 egg 2 tablespoon
of milk, 1 teaspoonful of Cr. of Tartar, $\frac{1}{2}$ teaspoonful
of soda, a little salt, and 1 cup of cocoanut.

Mrs Almira Spitzmueller.

507 S. Wood Str.

Scalloped Oysters

Butter an oval dish, put in a layer of oysters, and dredge in a little salt pepper and butter, then a layer of rolled crackers, pour over this a few spoonsful of milk, just enough to moisten the cracker, then a layer of oysters with salt pepper and butter, another of cracker with a little more milk, and so on until the dish is full, before putting into the oven pour a little more milk over the top, bake about $\frac{1}{2}$ hour.

Mrs Mary Robinson.

607 Gertrude Str.

Oat Meal Crackers

1 cup of molasses, 1 cup of lard, 1 cup of water, 6 cups of oat meal, 2 cups of flour, 1 teaspoon of salt 1 teaspoon of soda.

Miss Tillie M Willett.

719 Lewis Str.

Ginger Bread

1 cup of molasses, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sugar 1 cup of sour milk, 2 eggs, 1 teaspoon of soda, 2 teaspoons of ginger, 1 teaspoon of cinnamon. Flour to thicken.

Mrs Willett.

719 Lewis Str.



I made a visit to Mrs Gail on Main Str. but she was not at home. I happened to have my card with me GUS. BREE. 1913 MILLER STR. Has them

Boiled Cod

29

Lay the fish in cold water, a little salt for $\frac{1}{2}$ hour wipe dry and sew up in a linen cloth, coarse and clean fitted to the shape of the piece of cod, leave but one fold over each part, lay in the fish kettle, cover with boiling water, salted as discretion, allow nearly an hour for a piece weighing 4 pounds.

Mrs A1. Bouquet.

Bartlett Str.

Boiled Custard

One quart of milk, 8 eggs, $\frac{1}{2}$ pound of sugar, beat to a good froth the eggs and sugar, put the milk in a tin pan and set it in boiling water, pour in the eggs & sugar, and stir it until it thickens.

Mrs George Mosena.

High & Avenue

Orange Fritters

6 large oranges peeled and sliced. 2 well beaten eggs 2 tablespoonsful of sugar, and enough flour to make a batter about as stiff as for flannel cakes. dip the oranges into the batter being sure they are well covered by it then fry in plenty of boiling lard, drain on coarse brown paper, sift powdered sugar over the fritters and serve.

Miss Katie Robinson.

607 Gertrude Str.

CALLING CARDS At 40¢ @ 100

With your NAME. Try GUS, BREE

Stewed Dates

Wash and pick over 1 pound of dates, take out the stones, simmer on a slow fire with just sufficient water to cover them, and cook until they become like apple sauce, add a piece of butter about half tablespoonful, sweeten to taste and flavor with lemon peel. This is a very healthy sauce. Dates are also excellent chopped and mixed with the breakfast oat meal, to be eaten with cream and sugar.

Mrs Geo. Samson.

509 S 3 d. Str.

Duck Dressing

Take 6 nice sized warm boiled potatoes, $\frac{1}{4}$ loaf of bread, 1 pound of crackers, mix this with a little hot water enough to moisten, then add 3 nice size chopped onions, 1 teaspoonful of sage, 1 teaspoonful of salt, 1 teaspoonful of pepper, 1 lump of butter the size of an egg, 2 eggs, mix this all well together and stiff again. This dressing is fine, made in potato balls and fried in hot butter.

Mrs Geo. Dewein

312 Vine Str.

Ginger Cookies

1 pint of molasses, 2 tablespoons of lard, 1 tablespoon of ginger, 1 teaspoon of soda, flour to mix.

Mrs J. E. Black.

417 Bassett Str.

Molassas Cookies

31

1 $\frac{1}{2}$ cups of molasses, 1 cup of brown sugar, 2 eggs 1 cup of lard, 1 cup of water or milk, 2 teaspoonsful of soda, 1 $\frac{1}{2}$ teaspoonsful of ginger, 1 $\frac{1}{2}$ teaspoonsful of cinnamon, 1 teaspoonful of salt, mix in flour enough to roll out soft as possible. Cut with cookie roller and bake in a quick oven.

Mrs. Gus. Schrader.

1305 N Oak Str.

Steamed Apples

Take 4 nice large apples and cut in halves, take out the cores and be careful not to break the apples, then set them in a large pie tin and half cover with water cover them with another pie tin, and steam on top of hot stove until half done, then sprinkle half cup of sugar over them, and a small piece of butter on each piece of apple, put on hot water often to prevent burning, cover and steam until done.

Mrs. Geo. Samson

509 S 3 d. Str.

Baked Halibut

2 pounds of the fish with one egg, 3 pounded crackers, one pint of milk, one ounce of butter and seasoned with salt and pepper, bake one hour.

Miss Ida Smith,

1501 Deemland Str.

Order your **ROLLS & COFFEE CAKE** for your Coffee PARTIES, at **BURLINGTON BREAD CO.**

Spanish Pickles

Peel and cut 4 times lengthwise, 1 dozen cucumbers and lay in salt water, chop fine 2 heads of cabbage 1 peck of green tomatoes, half dozen small onions, half pint of salt, let stand over night, squeeze out the brine in the morning. $\frac{1}{4}$ pound of mustard seed, 1 oz. of celery seed, 1 oz. of tumeric, 1 oz of colemans mustard 1 $\frac{1}{2}$ pounds of brown sugar, and vinegar enough to cover well, stir thoroughly while it is heating, then add your cabbage tomatoes and pickles, heat well put in jars air tight.

Mrs J. E. Black.

417 Bassett Str.

Jelly Rolls

3 eggs, $\frac{1}{2}$ cup of sugar, 2 teaspoons of B. Powder, 2 tablespoons of water, flour enough for a thin batter, bake thin, spread with jelly and roll.

Mrs J. E. Black.


417 Bassett Str.

Cookies

1 cup of butter, 2 cups of sugar, $\frac{3}{4}$ cup of milk 2 teaspoons of B. Powder, and enough flour so you can roll it out.

Mrs John Crth.

1700 Pleasant Str.

 **CALLING * X * CARDS ***
U. S. CO. 1913 Miller Str. BURLINGTON IA
 Orders will be promptly attended to. Gus Bree. Mgr.

To a half gallon of salad dissolve a half box of gelatine, in a little warm water, then add cold water, add half dozen banana's sliced, 4 oranges, 1 can of pineapple grated; sweeten to taste and put in a cool place to harden. Serve with whipped cream.

Miss Lulu Chriss

1214 N 7 th. Str.

Winchaha Sauce

Beat in a 2 quart bowl, 4 tablespoons of butter, and $\frac{2}{3}$ pint of sugar to a cream with a wooden spoon, then add 4 tablespoons of sweet cream, then add the juice and grated rind of a large lemon, place the bowl on the top of the tea kettle half full of boiling water. While melted to a thick cream frost and serve.

Mrs Rundorff.

321 S 8 th. Str.

Bread Fudding

Use the stale bread you have, and put in the pan you bake in, then mix the yolks of 4 eggs, and a pint of milk, beat that together, then add half cup of sugar and pour that over the bread, then grate a little nutmeg on top and bake, when done put the whites of the 4 eggs with a little sugar on top and bake until brown.

Mrs Jensen.

523 Curran Str.

Order your Wedding Cakes, Oyster Patties, Cream Rolls, & Puffs, at **BURL BREAD CO**

Doughnuts

1 cup of sugar, 1 tablespoon of butter, 3 eggs, 1 cup of milk, 2 teaspoons of B. Powder, pinch of salt, stiffen to suit, and when done roll in powdered sugar.

Miss Dora Jensen.

528 Curran Str.

Cocoanut Cookies

3 cups of sugar, 3 cups of butter, 1 cup of lard, 3 eggs, 1 pint of milk, 4 teaspoon of B. Powder, roll thin then sprinkle over the top with cocoanut, cut out and bake in a hot oven.

Mrs J. E. Black.

417 Bassett Str.

Raisin Cake


1 $\frac{1}{2}$ cups of sugar, 2 eggs, $\frac{2}{3}$ cup of butter, 1 cup of raisins, cook the raisins till they swell and get done good, then use half cup of the juice and half cup of milk, 3 teaspoons of B Powder, 1 teaspoon of allspice half teaspoon of nutmeg, stiffen with flour. Bake in a modern oven and brown.

Mrs Jensen.

528 Curran Str.

CALLING CARDS At 40 @ @ 100

With your NAME. Try GUS, BREE

 CALLING * X * CARDS *

U. S. CO. 1913 **Miller Str. BURLINGTON IA**

Orders will be promptly attended to. Gus Bree. Mgr

Make pie crust same as always. For filling; grate half of a lemon the outside and all, use 2 eggs, 1 cup of milk, half cup of sugar, 4 teaspoons of cornstarch cook till stiff, bake the crust and then put in filling, beat up the white of eggs, and put on top and bake.

Miss Dora Jensen.

523 Curran Str.

Coccanut Drops

Grate a coccanut and weigh it, then add half the weight of powdered sugar and the white of 1 egg beaten to a stiff froth, stir the ingredients together, then drop the mixture with a dessert spoon upon buttered white paper, or tin sheets, and sift sugar over them. Bake in a slow oven 15 minutes.

Miss Laura Slingsluff.

522 Curran Str.

Hickory Nut Custard Cake

Cream 1 cup of butter, and 1 cup of sugar, add 5 eggs beaten seperately, 1 cup of sweet milk, 3 cups of flour, 3 teaspoons of B. Powder, flavor with lemon, and bake in jelly pans. For custard; place 1 pint of milk in pan, when boiling hot add 1 tablespoon of cornstarch dissolved in a little milk, 2 eggs, $\frac{1}{2}$ cup of sugar, 1 cup chopped hickory nut meats well mixed together; stir and put between the layers of the cake. This is excellent.

Mrs Rundorff.

321 S 6 th. Str.

Maud S Cake

1 $\frac{1}{2}$ cups of sugar, half cup of butter, 3 eggs, half cup of milk, half cup of flour, then stir the chocolate custard in, which is as follows: Chocolate Custard, 3 tablespoons of grated chocolate 5 tablespoons of granulated sugar, half cup of milk, cook until it thickens a little, beat until cool, then stir into the cake, and add 1 $\frac{1}{2}$ cups of flour and 2 teaspoons of B. Powder.

Miss Nellie M. Slingsluff.

522 N Curran Str.

Angel Food Cake

11 eggs whites, and 2 cups of granulated sugar, 1 $\frac{1}{2}$ cups of flour, and $\frac{1}{2}$ teaspoon of Cr Tartar sifted with flour. Beat whites stiff, add sugar and flour, sift flour and sugar 3 times. Bake in slow oven.

Mrs A. Wall.

523 S 8 th. Str.

Fruit Cake

1 quart of molasses, 1 cup of currants, half cup of lard, half cup of raisins, 5 cents of citron, big cupful of black coffee, 5 cents of prunes a cup of sugar, half spoon of sirup, half spoonful of ground cloves, a big tablespoon of ginger, 2 cups of sour milk.

Mrs Walker.

625 S 8 th. Str.

For the Finest Bakery Goods in the city, call at the

BURLINGTON BREAD CO.

Devils Food Cake

37

2 cups of brown sugar, half cup of butter, half cup of sour milk, 2 eggs, 3 cups of flour, mix well; half cup of boiling water, stir in the water 1 teaspoonful of soda, and half cup of grated chocolate stir with the batter. For Filling; 2 cups of sugar, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup of butter. Cook until it threads.

Miss Rose Rynott.

317 Emmett Str.

Devils Food Cake

No. 1 : cup of grated chocolate, half cup of sweet milk, 1 cup of granulated sugar, cook in water half hr. or till it thickens. Let cool and add 2 teaspoons vanilla.

No. 2 1 cup of brown sugar, half cup of butter half cup of sweet milk, 2 eggs yolks and whites beat up, 2 cups of flour, 1 small teaspoon of soda. Beat sugar and butter to cream, then add yolks of eggs, then No. 1 then flour, then whites of eggs, then soda. Possibly add a little more flour.

Miss Clara Willett.

719 Lewis Str.

Baked Rice or Hominy

Mix with cold boiled rice or hominy a beaten egg, a little milk and butter & season, put into a bake-pan and brown in the oven. May be served as a vegetable.

Mr J. C. Walter.

1430 S 5 th. Str.

Try Gus. Bree With an Order for CARDS.

Lemon Sponge Cake

3 eggs, 1 cup of sugar, 1 large tablespoonful of butter, 2 teaspoonsful of B. Powder, 1 cup of flour, 1 tablespoonful of milk, bake in layers. Filling:— 1 cup of cold water, 1 egg, 1 cup of sugar, the juice and grated rind of one lemon, 1 large tablespoon of corn-starch. Cook this in a dish of hot water till it becomes thick.

Miss Amanda Heyer.

1329 N 9 th. Str.

Peach Cake

Bake 3 sheets of sponge cake, same as for jelly cake, cut peaches in thin slices, prepare cream by sweetening and whipping it, flavor with vanilla. Put layers of peaches between the cakes, and pour the cream over each layer.

Miss Amanda Heyer.

1329 N 9 th. Str.

Satisfactory Cake

Beat 1 $\frac{1}{2}$ cups of sugar, pinch of salt, and yolks of 3 eggs together, add the well beaten whites of 3 eggs, and half cup of cream, and half teaspoonful of vanilla to this add 2 teacupsful of flour into which has been sifted 1 teaspoonful of B. Powder, when baked pour over it a frosting made as follows; 1 cup of sugar, 2 teaspoonful of cold water letting come to just a boil, then pour it into the well beaten whites of one egg, beat altogether.

Miss Margaret Cushing.

1205 Agency Ave.

Sponge Cake

79

2 cups of sugar, 4 eggs beat thoroughly, 1 teacup of flour, 1 tablespoonful of B. Powder, flavor with one teaspoonful of vanilla.

Miss Lulu Chriss,

1214 N 7 th. Str.

Lemon Filled Cake

$\frac{1}{2}$ cup of butter, 1 $\frac{1}{2}$ cups of sugar, $\frac{2}{3}$ cup of milk & eggs, 2 $\frac{1}{4}$ cups of flour, 2 level teaspoons of B. Powder. Cream the butter, add gradually the sugar, eggs, yolks well beaten, and the milk. Mix and sift the flour and B. Powder and add, then the eggs whites beaten until stiff. Bake in layers, and put together with lemon filling.

Miss Lillian Rodin.


1901 Herchler Str.

Chocolate Caramels

3 pounds of brown sugar, half pound of butter, half pound of chocolate scraped fine, one pint of cream or milk, melt all these together with care, and boil 20 minutes or half hour stirring constantly, just before taking off of the fire flavor with vanilla, and add a small cup of granulated sugar, pour in a buttered tin and partly cool, mark in pieces about 1 inch square.

Miss Katie Robinson.

657 Gertrude Str.

 **CALLING * X * CARDS ***
U. S. CO. 1913 Miller Str. BURLINGTON IA
Orders will be promptly attended to. Gus Bree. Mgr.

English Pan-cakes

1 pint of milk, 1 tablespoonful of sugar, 1 cupful of flour, 1 teaspoonful of B. Powder, 1 cupful of cream pinch of salt, sift flour, salt, and powder together, add to it eggs beaten with sugar and diluted with milk and cream, mix into batter, have small round frying pan melt a little butter in it, pour about half a cupful batter in it, turn pan around that batter may reach other side, butter each and roll it up and sprinkle with powdered sugar.

Miss Amelia Schiedeman.

1434 S 5 th. Str.

White Cream Cake

Stir together 2 cupsful of white sugar, 2 tablespoonful of butter, 1 teacupful of sour cream, 1 teaspoonful of soda, when these are well mixed stir in 3 teacups of flour. Last of all add the well beaten whites of 8 eggs, bake in shallow baking pans, in a moderate oven.

Miss Tille Hetz,

611 S 9 th. Str.

Rich Bride Cake

Take 4 pounds of sifted flour, 4 pounds of sweet fresh butter beaten to a cream, and 2 pounds of white powdered sugar. take 6 eggs for each pound of flour, 1 ounce of ground mace or nutmeg, and a tablespoonful of lemon extract, or orange flavor water.

Mrs Stump.

1435 Thul Str.

Spiced Ginger Bread

41

1 cup each, sugar, butter, and molasses, 3 eggs, 3 cups of flour, 1 teaspoon of soda dissolved in a cup of sour cream, half of a nutmeg, teaspoon of cloves, tablespoon of ginger, extra good.

Miss Hattie Link.

1216 Patterson Str.

Gooseberry Pie

Take either green or not to ripe gooseberries, put in saucepan with enough water to prevent burning, and stew slowly until they break, stirring often, sweeten well and set away to cool, when cold, pour in piepan lined with paste. Eat cold but fresh, with powdered sugar sifted over top, or use the ripe berries without first cooking (as in berry pie). Some also add a pinch of salt.

Miss Hattie Link.

1216 Patterson Str.

Cream Almond Cake

1 cup of butter, 2 cups of sugar, 1 cup of milk, 1 cup of cornstarch, 2 cups of flour, 2 level teaspoons of B. Powder, 5 eggs, $\frac{1}{2}$ teaspoonful of almond extract. Cream the butter, add gradually the sugar, then the almond, mix and sift the flour, cornstarch, and B. Powder, and add alternately with the milk to the first mixture, beat the egg 'whites' until stiff, add and beat vigorously.

Miss Lillian Rodin.

1901 Herchler Str.

Hot Slaw

Take one half firm white head of cabbage, cut into fine pieces, and put in pan with a teaspoonful of salt, about the same quantity of pepper, and a piece of butter the size of an egg, adding a half teaspoonful of vinegar and half that quantity of water. Cover and cook until the cabbage becomes tender, stirring frequently.

Miss Amelia Schiedeman.

1434 S 5 th. Str.

Cracker Pudding

One quart of scalded milk, 5 tablespoonsful of rolled crackers, small piece of butter, 4 eggs, bake one half hour, and serve with any kind of sweet sauce.

Miss Schiedeman.

1430 S 5 th. Str.

Queen Cake

Beat 1 pound of butter to a cream with a tablespoonful of rosewater, then add 1 pound of fine white sugar 10 eggs, beat very light, and $1\frac{1}{4}$ pound of sifted flour beat the cake well together, then add $\frac{1}{2}$ pound of shelled almonds, blanched and beaten to a paste, butter tin round basins, line with white paper, put in the mixture an inch and a half deep. Bake an hour in a quiet oven.

Mrs Al. Bouquet

Bartlett Str.

Your NAME & ADDRESS, with Return Card, and good No. 6 white envelopes furnished at 40 ¢ per 100.—Gus. Bree BURLINGTON, IOWA

Sponge Cake 43

1 cup of sugar, $\frac{1}{2}$ cup of butter, beat 4 eggs, flour to stiffen it. 1 teaspoon of vanilla, 2 teaspoons of B. Powder.

Mrs Newquist.

540 S 8th. Str.

Jelly Rolls

Cream 1 cup of sugar with 1 tablespoon of butter, and add 3 eggs, whites and yolks beaten separately, 1 cup of flour, and 1 teaspoon of B. Powder. Bake carefully in large square pan lined with buttered paper, spread the under side with jelly, and roll while hot, folding in clean towel or paper, to keep in place. Economical and good for chocolate rolls use this filling;— 1 cup of powdered sugar, $\frac{1}{2}$ cup of grated chocolate 1 egg, nearly $\frac{1}{2}$ cup of milk or water, boil steadily until thick as jelly, let it cool before your cake is ready.

Miss Hattie Link.

1216 Patterson Str.

Devil Cake

Half cup of butter, 2 level cups of sugar, 1 cup of cold water, 3 cups of sifted flour, 3 level teaspoons of B. Powder, 4 eggs, (whites only) 1 teaspoonful of vanilla, 1 teaspoon of lemon, 1 teaspoon of cloves, 1 teaspoon of nutmeg, liquid spices;. If dry spices are used take only half as much of each. One square of Bakers bitter chocolate.

Miss Amanda Lindoff.

2030 Gilbert Str.

Lemon Apple Pie

One cup of chopped apples, grated rind and chopped pulp of 1 lemon, 1 cup of sugar and a well beaten egg. Bake in 2 crusts, or in one and cover with a meringue.

Miss Hattie Link.

1215 Patterson Str.

Cup Cake

Stir 1 cup of sugar, and $\frac{1}{2}$ cup of butter together until they cream. Beat 2 or 3 eggs separately, then mix with butter and sugar. Add 1 cup of milk, and 2 cups of flour, mixed with 2 teaspoonsful of B. Powder, add flavoring to taste. Icing: $\frac{1}{2}$ cup of granulated sugar with water to dissolve, let boil to crystals. Beat whites of egg, then pour the sugar onto the egg, beating hard all the time, putting icing on cake while warm.

Miss Florence Long.

Cor. 14th. & Louisa Str.

Chocolate Carmel Cake

1 $\frac{1}{2}$ cup of sugar, 1 cup of butter, 1 cup of sweet milk, 4 cups of flour, 3 eggs, 2 teaspoons of B. Powder. Bake in layers.—Filling: 1 pint of brown sugar, 1 cup of sweet milk, butter the size of an egg a little vanilla, 1 square of chocolate, boil 20 minutes, spread on cake while warm.

Mrs. C. E. Elack

417 Basset. Str.

NO Adulteration used in HAWKEYE PICKLES
The Best and Purest in the MARKET

Split open on the back, and boil until tender, have a quantity of butter and lard hot in frying pan, put in the bird and fry a nice light brown. Lay the quail on slices of toasted bread, and pour over them a nice gravy made in pan. Pheasants may be cooked in same way served on platter without toast.

Mrs. Stohler.

1502 Cameron Str.

Celery Salad

Cut off the root end of 3 heads of blanched celery, wipe each stalk carefully, cut into small pieces, put in salad bowl. Place a potato or mayonaise dressing over and serve. May be garnished with white celery leaves or water crisses, or arranged on a flat dish, and encircled with points of pickle cuts. Another salad is made by mixing a head of cabbage with 3 bunches of celery first chopping both fine, and add dressing preferred.

Mrs. Ellice Fader.

1118 Agency Str.

Potatoes Baked in Milk

Slice 6 large raw potatoes thin in a buttered pan, sprinkle over this $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of chopped parsley, and 1 of butter, cut into small pieces. Cover with milk, and bake very slowly, for $1\frac{1}{2}$ hours until brown & tender.

Miss Mame Hambsch.

416 Sumner Str. W. Burlington.

To a pint of sifted flour, add an even teaspoonful of B. Powder, and sweet cream enough to wet the flour, leaving crust a little stiff, enough for 2 pies. For a richer paste allow rather more than a gill of cream with from 4 to 6 tablespoons of butter, and a saltspoon of salt, for each pound of flour, omitting the B. Powder. Make a paste of the cream and flour, roll out and spread with butter, rolling again and spreading until all the butter is used. In making any paste, have flour and wetting as cold as possible.

Miss Lillie Pletka.

1222 Linden Str.

Sweet Potato Pie

Take 2 small sweet potatoes, and boil until well done then peel and mash until they are smooth, then take yolks of 2 eggs, $\frac{1}{2}$ cup of sugar, 1 cup of milk, small lump of butter, and pinch of cinnamon. Mix this well and bake in your pie crust. This curdard is sufficient for 1 pie. when baked. take the whites of 2 eggs, and beat until stiff, and spread over pie and bake until stiff.

Mrs Eklund

1106 Chalfant Str.

"WANTED" Ladies, Girls and Boys to work for us during their spare moments getting up a club for **Dr. Miller's FINE TRIPLE FLAVORINGS, PERFUMES, SOAPS and TOILET ARTICLES** and earn a **GOLD WATCH**, "warranted," as a premium. Write us to-day for circulars and commence work at once, for this "Ad" will not appear again. Yours, For The Best Goods On Earth.

THE A. F. MILLER CHEMICAL WORKS.

522 Jefferson Street,

BURLINGTON, IOWA.

Two cups of sugar, $\frac{2}{3}$ cup of butter, the whites of 7 eggs, well beaten, $\frac{2}{3}$ cup of sweet milk, 2 cups of flour, 1 cup of cornstarch, 2 teaspoonsful of B. Powder. Bake in Jelly cake tins. — Frosting : whites of 3 eggs, and some sugar beaten together not quite as stiff as usual for frosting; spread over the cake, add some grated cocoanut; then put your cakes together, put cocoanut and frosting on top.

Mrs Kate Miller.

1009 Cameron Str.

Herring Salad

Take 6 good size herring, and clean and soak until all the salt is soaked out of them. Then remove bones and cut up fine, and season with pepper. Then add 1 pint of sweet cream, and 1 cup of vinegar.

Mrs Voigt

326 N. Plane Str.

Maud S Cake

$\frac{1}{2}$ cup of butter very scant, 2 cups of sugar, 3 eggs beaten separately, 1 cup of grated chocolate, mixed with $\frac{1}{2}$ cup of boiling water, $1\frac{2}{3}$ cups of flour 2 level teaspoons of B Powder, 1 teaspoon of vanilla, half cup of cold water. — Icing boiled : 2 cups of sugar $\frac{1}{2}$ cup of water, 2 eggs, 'the whites'. Flavor with vanilla.

Mrs Hartmann

1504 Garfield Ave

Prices cut into on Calling Cards. Try Gus. Bree.

Potato Soup

To 1 gallon of water add 6 large potatoes chopped fine, 1 teacup of rice, lump of butter size of an egg, 1 tablespoon of flour, work butter and flour together and add 1 teacup of sweet cream, just before taking from the fire. Boil 1 hour.-- Or with milk, Boil $\frac{1}{2}$ large potatoes in water until tender, drain, mash, and add 3 pints of milk in which have been boiled an onion and 2 stalks of celery, season with salt, tablespoon of butter, and white pepper, adding cup of cream as above, or whipping it and putting in tureen, rub through puree sieve, and serve at once. Some parboil the onions in water, then add to potatoes, and boil altogether, mash and add the boiling milk with a little sage, cook 15 minutes stirring all the time, and serve without rubbing through sieve, a little butter or cream may be added but however made, it must be served as soon as ready to be at its best.

Miss Mabel Burke

1206 Patterson Str.

Tomato Soup

Take 1 quart of tomatoes, boil until soft, and then steam, when steamed, put the liquid on to boil, and add $\frac{1}{2}$ cup of water, 1 pint of milk, 1 tablespoon of sugar, $\frac{1}{2}$ teaspoonful of salt, a pinch of pepper, before adding milk add a pinch of soda. Serve with cracker, or toasted bread.

Mrs E. Wagner.

321 N Plane Str.

One cup of water, $2\frac{1}{2}$ cups of fine white sugar, 4 spoonful of vinegar, a piece of butter as large as an egg, boil until thick, about $\frac{3}{4}$ of an hour. Just before removing stir in 1 cup of coconut, and lay in small flatten cakes on butter plates, to cool and harden.

Mrs Haugh.

300 Blard Str. W. Burlington.

Eggless Cookies

2 cups of sugar, 1 cup of sweet milk, 1 cup of butter, $\frac{1}{2}$ teaspoonful of soda, flour enough to roll. Use vanilla, lemon, or nutmeg for seasoning. They are very nice

Mrs Fay.

221 Sumer Str. W. Burlington

Gold Cake

The yolks of 8 eggs, 2 cups of sugar, 1 cup of butter, $\frac{1}{2}$ cup of sweet milk, 3 cups of flour, 2 teaspoonsful of B. Powder. Flavor with orange extract.

Mrs Knopp.

1200 Plank Str.

Fried Celery

Boil the celery until entirely tender, drain it, divide into small pieces and fry in dripping until lightly browned.

Miss Nellie Haugh.

1400 Plank Str.

Liberal percentage paid to "AGENTS" to take orders for CALLING CARDS, & Return Envelopes with name & Address. Gus Bree 1513 Miller Str. Burlington Ia.

On beaten whites of 10 eggs, sift $1\frac{1}{2}$ goblets of pulverized sugar, a goblet of flour through which has been stirred a heaping teaspoonful of Cr. of Tartar, stir very gently and do not beat it. Bake in Jelly tins.

For cream : take a $\frac{1}{2}$ pint of sweet cream, yolks of 3 eggs, tablespoonful of pulverized sugar, teaspoonful of cornstarch, dissolve starch smoothly with a little milk beat eggs & sugar together with this, add the cream and stir these ingredients in, as for any cream cake filling only make a little thicker, mix $\frac{1}{2}$ pound almonds with cream. Put cake together like jelly rolls, while icing is soft and place $\frac{1}{2}$ pound of almonds on top.

Mrs Gerber.

317 Gertrude Str.

Pink & White Layer Cake

1 cup of butter, 2 cups of sugar, beat to a cream, 1 cup of sweet milk, 2 teaspoons of B. Powder, sifted with $2\frac{1}{2}$ cups of flour, whites of 6 eggs beaten light. This makes 5 layers. Separate enough dough for two layers, add to it 1 teaspoonful of red fruit coloring and bake. — Filling & Frosting; : whites of 2 eggs, 1 cup of powdered sugar, $\frac{1}{2}$ cup of butter, and flavor to taste

Pink Frosting : whites of 2 eggs, 1 cup of red sugar, $\frac{1}{2}$ cup of butter, and spread on top of cake.

Mrs G. Hobbsiefken.

1803 Agency Ave.

Calling Cards 40 c. . 100 **GUS. BREE**, Burlington

Soft Ginger Bread

51

6 cupsful of flour, 3 of molasses, 1 of cream, 1 of lard or butter, 2 eggs, 1 teaspoonful of saleratus, and 2 of ginger.

Mrs B. Senn.

1607 Agency Ave.

Baked Squash

Cut in pieces, scrape well, bake from one to one & a half hours, according to thickness of squash. To be eaten with salt and butter.

Mrs K. Senn.

327 Gertrude Str.

Breakfast Gems

1 cup of sweet milk, $1\frac{1}{2}$ cups of flour; 1 egg, 1 teaspoon of salt. 1 teaspoon of B. Powder, beaten together 5 minutes; bake in hot gem pans, in a hot oven about 15 minutes.

Mrs Sowden

609 Garfield Ave.

Corn Starch Cake

2 cups of sugar, 1-2 cup of butter, 1 cup of sweet milk. 2 cups of flour, 1 cup of cornstarch, the whites of 7 eggs beaten stiff, 2 teaspoonsful of B. Powder. Stir the butter and sugar to a cream, sift the flour and cornstarch together, add the eggs last. Mix in the dish and flavor with lemon.

Miss Fanny Fritsche

2107 Agency Str.

Cottage Pudding

Warm $2\frac{1}{2}$ tablespoonsful of butter, stir in a cup of sugar, and 2 eggs well beaten. 2 teaspoonsful of Cream of Tartar, in 1 pint of flour, and 1 teaspoonful of soda dissolved in 1 cup of milk, flavor with nutmeg or lemon. Bake $\frac{3}{4}$ of an hour, and serve hot with sauce.

Miss Aggie Haugh

1400 Plank Str.

Vienna Cream Cake

4 eggs, 1 cup of sugar, 1 cup of flour, 1 tablespoon of melted butter, 3 teaspoons of B. Powder, 1 teaspoon of lemon; bake in Jelly tins. — Cream: 1 cup of thick sour cream, 1 cup of sugar, 1 cup of hickory nut or walnut meats rolled fine; stir altogether, and boil 5 minutes, spread between the layers; ice the top. Delicious.

Miss Anna Link.

1216 Paterson Str.

Molasses Candy

1 cup of molasses, 2 cups of sugar, 1 tablespoonful of vinegar, a little butter & vanilla. Boil 10 minutes, then cool enough to pull.

Miss Bertha Senn.

1607 Agency Str.

Ginger Snaps

Boil together 1 cup each molasses, butter, and sugar add 2 teaspoons each soda, and cinnamon, 1 each cloves and ginger, flour enough to roll out smooth, roll thin, and bake quickly.

Miss Ruth Fink.

1211 Bartlett Str.

Prune Scofile

53

Take 1 pint of prunes already well stewed & shredded and seeds taken out, the whites of 4 eggs beaten very stiff, 1 tablespoonful of powdered sugar, 1 pinch of baking soda, add the last thing 1 tablespoonful of prune juice. Bake in pudding dish about 15 minutes. Serve cold with cream.

Mrs Morrison

808 N 10th Str.

Fried Tomatoes

Take a couple of large ripe tomatoes and wash clean, but do not peel; slice in thick slices, then season with sugar, salt & pepper, and dip in flour, then fry in hot butter. Serve them while hot.

Miss Eunice Messner

1519 Thul Str.

Noodles for Soup

Beat 1 egg light, add a pinch of salt, and flour enough to make a stiff dough, roll out in a very thin sheet, dredge with flour to keep from sticking, then roll up tightly, begin at one end and shave down fine, like cabbage for slaw.

Mrs Knopp

1200 Plank Str.

Candy Butter Scotch

One cup of molasses, one cup of sugar, one half cup of butter. Boil until done.

Miss Lydie Knopp.

1200 Plank Str.

Virginie Brown Bread

1 pint of corn meal, pour over enough boiling water to thoroughly scald it, when cool, add 1 pint of light white bread sponge, mix well together, add 1 cupful of molasses, and graham flour enough to mold, this will make two loaves, when light, bake in a moderate oven for an hour and a half.

Mrs B. Strause

328 N Plane Str.

Oatmeal Crackers

6 glasses of oatmeal, 2 glasses of flour, 1 cup of lard, 1 cup of sugar, 1 cup of water, 1 teaspoonful of soda dissolved in one tablespoonful of vinegar, 1 pinch of salt. Mix same as for cookies only cut them in squares.

Mrs M. E. Engle

860 Franklin Str.

Jelly Custard

To 1 cup of any sort of jelly add 1 egg, and beat well together with 3 teaspoonsful of cream or milk; after mixing thoroughly, bake in a good crust

Miss Aggie Hough

1400 Plank Str,

Ginger Cookies

1 cup of sugar, 1 cup molasses, 1 cup of butter, 1 egg, 1 tablespoonful of vinegar, 1 tablespoonful of ginger, 1 teaspoonful of soda, dissolve in boiling water, mix like cookie dough rather soft.

Mrs Wiemer

322 Plane Str.

Silver Cake

55

7 eggs, the whites beaten to a stiff froth, 2 cups of powdered sugar, $\frac{2}{3}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 teaspoonsful of B. Powder, 'or 1 teaspoonful Cr. of Tartar and $\frac{1}{2}$ teaspoonful of soda', 3 cupsful of flour, 1 teaspoonful of vanilla, or 4 drops of almond essence.

Bake in a loaf for an hour. Mrs L. Wahl.

310 N Gertrude Str.

Doughnuts

2 cups of sugar, $\frac{1}{2}$ cup of shortening, 2 eggs, 1 cup of sour milk, 1 teaspoon of soda, flour to make stiff enough to roll. Bake in hot lard.

Mrs Nillian Ramke.

1417 Bodeman Str.

Watermelon Cake

1 $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter beaten to a cream 3 eggs, 1 cup of milk, 2 $\frac{1}{2}$ cups of flour, 2 $\frac{1}{2}$ teaspoons of B. Powder, take half of the butter; and put a few spoons of red sugar, and add a teaspoon of vanilla.

Mrs Joe. Buehl.

1419 Bodeman Str.

White Cake

1-2 cups of sugar, 1-2 cup of butter, 1 cup of milk, whites of 4 eggs, 2 teaspoons of B. Powder, 3 cups of flour. cream sugar, and butter together, then add milk and beat eggs to a stiff froth.

Mrs Henry Ramke

2020 Osborn Str.

Rye Bread

Make a sponge as for wheat bread, and let it rise over night, then add $\frac{2}{3}$ cup of molasses, 1 teaspoonful of salt, 1 quart of milk and water, (equal parts) and mix with rye flour, not as stiff as wheat bread, & bake.

Mrs Linder,
818 Vally Str.

Tomato Soup

7 good sized tomatoes, to 2 quarts of milk, stew and season tomatoes highly with salt, and pepper; have the milk hot, break into it a few crackers, stir in a large lump of butter, pour into a tureen, and just as you take to the table, add tomatoes mixing them well together.

Miss Aggie Haugh.
1400 Plank Str.

Squash Pie

2½ cups of strained squash, 2½ cups of milk, 3 eggs 1 tablespoon of melted butter, 1 heaping cup of sugar, 1 teaspoon of cinnamon, 1 teaspoon of ginger, 1 scant teaspoon of mace. This makes 2 pies.

Miss Eertha Boelsche
1428 N 7 th. Str.

Spanish Toast

Beat 3 eggs to a foam, toast a few slices of bakers bread, dip them in the egg and fry them to a light brown,

Miss Lizzie Knopp
1200 Plank Str.

Send 10 cents for SAMPLES of CARDS with your name on to take orders by; to, - Gus. Bree

Sift 3 quarts of corn meal, add a tablespoon of salt, 1 teaspoonful of B. Powder, and mix sufficient water with it to make a thin batter. Cover it with a bread cloth, and set it to rise, When ready to bake stir it well pour it into a baking pan, and bake slowly. Use cold water in summer, and hot water in winter.

Mrs Dagnet.

1611 Agency Ave.

Tapioca Pudding

Cover 3 tablepoonsful of tapioca with water, let s and over night, add 1 quart of milk, a small piece of butter, a little salt, and boil. Beat the yolks of 3 eggs with a cup of sugar, boil the whole to a very thick custard, flavor with vanilla. When cold cover with whites of eggs beaten.

Mrs C. M, Wagner.

321 N Plane Str.

Egg Sandwiches

Chop finely the whites of hard boiled eggs, force the yolks through a strainer or potato ricer. Mix yolks and whites, season with salt and pepper, and moisten with mayonaise or cream salad dressing. Remove end slice from bread, spread end of loaf sparingly and evenly with the moisture; cut off as thin as possible; repeat until the number of slices required are prepared, Remove crusts, put together in pairs and cut in squares, ellenges or triangles.

Mrs Crawford

804 S 8th Str.

Loaf Coconut Cake

One grated nut, one cupful of butter, three of sugar one of milk, four and a half of flour, four eggs, one teaspoonful of Dwights Cow Brand soda, and 2 teaspoonful of pure Cream of Tartar.

Miss Emma Dieckmann
1711 Agency Ave.

Cream Cake

2 eggs, 1 cup of sugar, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of mace, $\frac{2}{3}$ cup of cream, $1\frac{2}{3}$ cups of flour, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of ginger, $1\frac{1}{2}$ teaspoons of B. Powder. Sift all dry ingredients (except sugar) together; beat eggs, sugar and cream vigorously, then add dry ingredients slowly. Mix well and bake $\frac{3}{4}$ hour.

Miss Nellie Slinghoff
522 Curran Str.

Rice Muffins

2 cups of flour, $\frac{1}{2}$ teaspoon of salt, 1 cup of milk, $\frac{1}{4}$ cup of melted butter, 1 cup of boiled rice, 2 teaspoons of B. Powder, 1 egg. Sift together flour, salt and B. Powder, add the rice, and work in lightly. Mix to the batter with the egg milk and butter, and bake in hot greased gem pans about thirty minutes,

Mrs Gorman
516 Curran Str.

Lady canvassers can make good profits by having a (side line) of **CALLING CARDS** Send 10 c. for Samples with your name on, to Gus. Bree.

One cupful of grated chocolate, 2 cupful of brown sugar, 1 cupful of West India molasses, 1 cupful of milk, or cream, butter the size of an egg, boil until thick, almost brittle stirring constantly. Turn it out on to buttered plates, and when it begins to stiffen, mark it in squares, so that it will break easily when cold. Some like it flavored with a tablespoonful of vanilla.

Mrs Lizzie Dagle

811 Elm Str.

Caramel Filling

1 scant cup of butter, 2 cups of brown sugar, $\frac{1}{2}$ cup of sweet milk. Mix well together and cook very fast until it hardens slightly, when dropped in cold water.

Miss Minnie Ranke

1417 Bodeman Str.

Sponge Cake

10 eggs 2 cups of sugar, 2 cups of flour, 1 teaspoon of B. Powder, beat yolks and sugar to cream, Beat whites of eggs seperately. Flavor to suit taste. Bake 1 hour.

Mrs W. Magnus

863 Arch Str.

Anias Cakes

Take 1 pound of sugar, and 4 eggs, stir $\frac{1}{2}$ hour, then add $\frac{1}{2}$ teaspoonful of hartshorn well powdered. Anias to taste, and flour to make very stiff; then bake

Miss Minnie Bree

1913 Miller Str.

Vanilla Wafers

You take $\frac{1}{3}$ cup of butter, and $\frac{1}{3}$ cup of lard mixed and then take 1 cup of sugar, 1 egg well beaten, $\frac{1}{4}$ cup of milk, $2\frac{1}{4}$ cups of flour, 1 level teaspoonful of B Powder, $\frac{1}{8}$ teaspoon of salt, and 2 teaspoons of vanilla. Cream the butter and lard add the sugar egg milk and vanilla, sift together thoroughly the flour, B. Powder and salt, and add. Cut into shape and bake in a moderate oven.

Miss Hanna Rodin.

1901 Herschler Str.

Ginger Cookies

1 cupful of sugar, 1 cupful of molasses, 1 cupful of lard or butter, 2 eggs, 1 teaspoonful of salt, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cloves, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of allspice, 1 cup of hot water, stir in this water 1 teaspoonful of baking soda. Add enough flour to stiffen it, then bake in quick oven.

Miss Rose Rynott.

317 Emmett Str.

Welsh Rarebit

1 cup of grated cheese, 1 egg, 1 teaspoon of mustard 2 tablespoons of butter, 1 cup of scalded milk or cream Salt and paprica, toast or crackers. Melt the butter, add the cheese and seasonings, when nearly melted, pour over them the scalded milk or cream, and just before serving, the egg well beaten. Serve on, the toast or crackers.

Mrs Jensen.

528 Curran Str.

Newton Pudding

61

7 eggs, 7 tablespoons of flour, 1 qt of milk. Put the whites of the eggs, beaten to a stiff froth, on the top of the crust. Bake one hour in a slow oven. Serve with a wine sauce.

Mrs T. G. Kelly

305 N 6 th. Str.

Chocolate Ice Cream

8 oz. of chocolate, 1 pt. of milk 2 cups of sugar. Boil until thick and smooth, then cool. When cool, add 1 qt. of cream. Flavor with vanilla and freeze

Miss Emma Ramke

1417 Bodeman Str.

Biscuits

To 1 quart of flour, add 3 teaspoonsful of B. Powder, shorten with 1 tablespoonful of sweet butter, or lard, add 1 teaspoonful of salt, mix with sweet milk, or cold water, make as soft a dough as you can handle, knead as little as possible, and bake immediately in a quick oven

Mrs. C Peterson

319 Gratten Str.

Cookies

Take 2 cups of sugar, 2 eggs, $\frac{1}{2}$ cup of lard, $\frac{1}{2}$ cup of butter, 1 teaspoonful of soda, dissolved in a cup of sour milk, 1 teaspoonful of vanilla, flour enough to stiffen, and roll thin and bake in hot oven

Mrs. Chamberlain

1519 Thul Str.

Ginger Cake

1 cup of sugar, 1 cup of molasses, 2 eggs, 2 tablespoonsful of lard or butter, 1 teaspoonful of salt, 1 teaspoonful of ginger, 1-2 teaspoonful of cloves, 1-2 teaspoonful of cinnamon, stir in 1 cup of sour milk, 1 teaspoonful of soda, then add 1 quart of flour.

Mrs. A. Rynott
317 Emmett Str.

Rice Pudding

1 quart of milk, 1 tablespoonful of butter, 2 table-
spoonsful of rice, 1-2 cupful of raisins, sweeten to taste
add a delicate taste of cinnamon, or nutmeg. Seed the
raisins, do not let the pudding brown until it is thick-
ened sufficiently. Cool before served.

Mrs. A. Petersen
319 Gratten Str.

Maud S. Cake

1 $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of butter, 3 eggs,
 $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of flour, then stir in the chocolate
custard, which is made as follows; -

Chocolate Custard, : 8 tablespoons of grated chocolate,
5 tablespoons of granulated sugar, 1-2 cup of milk.
Cook until it thickens a little, beat until cool, and stir
into the cake, add 2 1-2 cups of flour, 2 teaspoonsful of
B. Powder.

Mrs Rappold
869 Franklin Str.

Small jobs of Labels, Circulars, Cards Envelopes etc.
are printed very reasonable by; Gus. Bree

Devils Cake

63

1 cup of grated chocolate, boiled in $\frac{2}{3}$ cup of milk, and let cool. 1 $\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, $\frac{1}{2}$ cup of milk, an even teaspoon of soda dissolved in a little hot water, 2 heaping cups of flour, 1 teaspoon of vanilla extract, 1 teaspoon of lemon extract, Put chocolate in at last.

Mrs. Rappold

869 Franklin Str.

Ribbon Fig Cake

1 cup of butter, 2 cups of sugar, 3 cups of sifted flour, 4 eggs, whites and yolks beaten separately, 1 cup of milk, 3 heaping teaspoons of B. Powder, 1 teaspoon of vanilla. Take half of the batter, pour it in 3 jelly tins, on each put a layer of split figs; seeds up! Bake. To the rest add; 2 tablespoonsful of molasses, 1 cup of seedless raisins, $\frac{1}{2}$ cup of currants, 1 teaspoon of cinnamon, 1-2 teaspoon of cloves, a little more flour. Bake in 2 or 3 jelly tins, place the layers alternately with frosting between, having a Fig Cake for the top.

Mrs W. Magnus

863 Arch. Str.

Buttermilk Pie

For 2 pies:- 2 eggs, 2 cups of sugar, 1-2 cup of butter, 4 tablespoons of flour, 2 teaspoons of lemon extract, 1 pint of fresh buttermilk.

Mrs. Gus Bree

1913 Miller Str-

Blackberry Jam Cake

1 cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sour cream or milk, 2 cups of flour 1 cup of blackberry jam, 3 eggs, 1 teaspoon of soda, 2 teaspoons of cinnamon 1 teaspoon of allspice. Bake in three layers.

Mrs T. G. Kelly

306 N 6 th. Str.

Fig & Date Layer Cake

3 eggs, 2 cups of sugar, 2 cups of flour, 2 teaspoons of B. Powder, $\frac{1}{2}$ cup of butter, 1 cup of milk. Flavor to suit taste. — Filling : $\frac{1}{2}$ pound of figs, $\frac{1}{2}$ pound of dates, $\frac{1}{2}$ cup of sugar, chopped fine, and cooked to a paste.

Mrs M. E. Engle

869 Franklin Str.

Corn Bread

1 cupful of corn meal, 1 egg, 1 cupful of milk, 2 teaspoonsful of B. Powder, 1 cupful of flour, 1-2 cupful of sugar, 2 teaspoonsful of melted butter, 1-2 teaspoonful of salt.

Mrs L. Lermann

317 Emmett Str.

Ginger Bread

1 cup of brown sugar, 2 eggs, 1 cup of lard or butter 1 cup of sour milk, 1 teaspoonful of baking soda stiffen with flour like cake dough pinch of salt and 1 teaspoonful of ginger.

Mrs C. Peterson

319 Gratten Str.

If you are ready to have any printing done, in Labels, Circulars, etc. for close figures; try - Gus Bree

Fried Stuffed Eggs

65

Boil eggs twenty minutes, put in cold water, cut them in halves lengthwise, carefully remove the yolks rub them smooth. To each 6 eggs, add 1½ teaspoonful of very finely chopped ham or tongue, salt and pepper, fill the hollow of each white, having the surface level, press one half to another, dip in egg then in crumbs, then in egg then in crumbs again. Fry in hot butter, remove and drain on a piece of paper, arranged on a platter. Serve with cream sauce; made with 1 teaspoonful of melted butter, and 1 of flour, cook together and add 1 cup of milk, salt, and pepper, let it boil five minutes.

Mrs H. Gantz.

826 Washington Str.

Herring Salad

6 herring soaked over night in water, and then all skin and bones and parts not fit for use removed, cut fine into tiny slices 2 dill pickles, 1 small beet, 4 hard boiled eggs, 2 onions, 2 apples, and ½ pound of cooked veal, mix well together, with this dressing. — ½ cup of cream, and 2 tablepsoonsful of olive oil together, rub the soft herring, roll to a cream, and stir in to this, add a little sugar, mustard, salt, and pepper. Mix ½ cup of water, and stir in dressing; mix with salad, and set away for 8 hours, in a cold place before serving. Tarnish with dried currants.

Mrs Kattie Miller.

848 Washington Str.

Spice Cakes

8 eggs, 2 pounds of brown sugar, 1 teaspoon of soda 1 teaspoon of cloves, 1 teaspoon of nutmeg, 1 teaspoon of cinnamon, $\frac{1}{2}$ pound of citron, cut fine, $\frac{3}{4}$ pints of nuts, eggs beaten separately, and then together add them to sugar, then soda; dough fairly stiff with flour and roll, like a broom-stick, and cut about $1\frac{1}{2}$ inches apart, and bake in a moderate oven.

Mrs. L. Koepf.

835 Columbia Str.

Egg Muffins

Sift together $3\frac{1}{2}$ cups of flour, $3\frac{1}{2}$ teaspoonsful of B. Powder, 1 spoon of salt, and 3 level tablespoonsful of sugar, beat 1 egg until light, and add to it $1\frac{3}{4}$ cupsful of milk, with 3 tablespoons of melted butter; add this gradually to the flour, and beat to a smooth batter. Bake in hot buttered gem pans for 25 minutes.

Mrs. Kattie Miller

848 Washington Str.

Ginger Snaps

1 cup of sugar, 1 cup of molasses, 1 cup of lard, 1 tablespoonful of ginger, $\frac{1}{2}$ teaspoonful of black pepper 1 teaspoonful of soda, dissolved in $\frac{1}{3}$ teacup of hot water, as much flour as you can stir in with a spoon, do not roll out with rolling-pin, work little cakes with your hands as you would sausage cakes, and bake.

Mrs H. Gantz.

825 Washington Str.

Cider Cookies

67

2 cups of sugar, 1 cup of butter, 2 cups of cider, nutmeg to flavor $1\frac{1}{2}$ teaspoons of soda; add flour as other cookies, and bake in a hot oven.

Mrs. L. Keepf
835 Columbia Str.

Chocolate Carmels

2 cups of brown sugar, 1 cup of molasses, 1 cup of chocolate grated fine, 1 cup of boiled milk, 1 tablespoonful of flour, butter the size of a large english walnut, let it boil slowly, and when done, put on plate to cool, mark off while warm.

Miss Rose Rynett.
317 Emmett Str.

Hermits

2 cups of sugar, $\frac{1}{2}$ cup of butter, 4 teaspoons of sour milk, 3 eggs well beaten, 1 cup of chopped raisins, 1 scant teaspoonful of soda, 3 cups of flour, 1 heaping teaspoonful of cinnamon, 1 nutmeg grated, $\frac{1}{2}$ teaspoon of cloves, in water.

Mrs. Ohrt.
1224 Doemland Str,

Cream Dressing

2 tablespoonsful of whipped sweet cream, 2 of sugar and 4 of vinegar, beat well and pour over cabbage, previously cut very fine, and seasoned with salt.

Mrs. Rynett.
317 Emmett Str.

Hot Slaw

Cut fine what cabbage is desired for a dish of slaw, two eggs, 4 tablespoonsful vinegar, 2 heaping table-spoonful of sugar, 1 cup of sour cream, salt and pepper to taste. beat eggs well, stir eggs, vinegar, and sugar together, and boil until thick. Stir altogether and serve.

Mrs. Kay Clayton

Agency Ave.

Oatmeal Gems

1 pint of cooked oatmeal, 1 pint of sweet milk, 4 tablespoonsful of sugar, 2 eggs, 1 teaspoonful of salt, 2 tablespoons of melted butter, 2 teaspoonsful of B. powder, and enough flour to mix. Bake in hot gem pans in quick oven.

Mrs S. Shilling

815 Washington Str.

Christmas Cakes

12 eggs, 6 pounds of granulated sugar, beat $1\frac{1}{2}$ hr. add 2 tablespoonsful of anise seed, and what hartshorn will stay on the end of a knife, and mix well, add flour to stiffen, and roll and cut them with anise cake moulds and let them lay over night, and bake the next morning in a hot oven. Make them 4 weeks before Christmas, and put them in a jar and cover tight.

Mrs Miller

848 Washington Str.

Send 25 cents for advice how to do a Mail Order Business, to; Gus. Bree 1913 Miller Str Durlington Ia.

Ginger Cookies

69

1 cup of molasses, 1 cup of sugar, 1 1-2 cups of butter, 1 tablespoon of soda, dissolved in 1-2 cup of hot water. Cinnamon, cloves, ginger and nutmeg, to taste flour enough to make a pretty stiff batter, and roll real thin.

Miss Lirdie M. Corman

516 Curran Str.

Parker House Roll's

Scald 1 pint of sweet milk; when cool, add 2 tablespoonsful of sugar, 2 of lard, 2 of yeast, and a little salt, let rise over night, knead down in the morning; let rise again, and at noon, knead and roll out thin, cut with a large cutter, butter the top, fold over, let rise again and bake.

Mrs. S. Shilling

815 Washington Str.

Coffee Cake

1 $\frac{1}{4}$ cups of sugar. 1 cup of molasses, 1 cup of cold coffee, $\frac{3}{4}$ cup of butter, 4 eggs, well beaten, 1 cup of raisins cut fine, 1 cup of currants, 1 $\frac{1}{2}$ teaspoons of B. powder, 1 teaspoon of cloves, 1 tablespoon of cinnamon, 4 cups of flour.

Mrs. Gus Bree

1913 Miller Str.

Lemon Icing

Whites of 2 eggs, 1 cup of sugar. juice and a part of the rind of 2 lemons.

Miss Lizzie Knopp

1200 Plank Str,

Mauds Cake

2 teaspoonsful of B. Powder, in 2 cups of flour, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{8}$ pint of milk.

Cake Filling- $\frac{1}{8}$ pint of milk, 1 ounce of chocolate filling, 1 ounce of sugar.

Miss Tillie Hetz

611 S. 9 th. Str.

Brides Cake

Whites of 10 eggs, 1 cup of butter, 2 cups of sugar, 1 cup of milk, one cup of cornstarch, 2 cups of flour, one teaspoon of vanilla, 2 $\frac{1}{2}$ teaspoons of B. Powder. Beat the sugar and butter to a cream.

Miss Georgie Page

Wells Str.

Lemon Cake

1 cup of sugar, 2 eggs, butter size of an egg. 1 cup of milk, 1 teaspoonful of lemon essence, pinch of salt. 2 teaspoonsful of B. Powder, and flour to make stiff, bake in three jelly tins. Filling; -- Rind of one lemon and juice of 2; powdered sugar to thicken, and beat together well, spread between layers when they are cool.

Mrs. H- Gantz.

826 Washington Str.

Light Cake

1 cup of sugar, $\frac{1}{2}$ cup of butter or lard, 1 cup of milk or water, 1 $\frac{1}{2}$ teaspoon of B. Powder, 2 eggs, 1 $\frac{1}{2}$ cups of flour, and bake in layers.

Mrs. J. Grupe

1319 Brick Str.

Veal Breast Filling

71

5 slices of bread, 2 of onions, 2 or 3 eggs, salt and pepper, 3 potatoes sliced fine, mix together and fill the veal breast.

Mrs. J. Grupe

1319 Brick Str.

Lemon Jelly

Dissolve $\frac{3}{4}$ package of gelatine, in $\frac{3}{4}$ cup of water, pour into same when all dissolved, a quart of boiling water; adding 1 cup of lemon juice, and 2 cups of sugar, Stir until sugar and gelatine, are fully dissolved; then strain and pour into a mould, placing into a refrigerator, until firmly set. Serve with whipped cream.

Mrs. L. Westerbeck

1011 Garden Str.

Snow Cake

1-2 teacup of butter, 1 teacup of sugar, $1\frac{1}{2}$ teacup of flour, $\frac{1}{2}$ teacup of sweet milk, whites of 4 eggs beaten to a stiff froth, 1 teaspoon of B. Powder. Flavor with vanilla.

Mrs. L. Westerbeck

1011 Garden Str.

Chocolate Caramels

2 cups of brown sugar, 1 cup of molasses, 1 cup of chocolate grated fine, 1 cup of boiled milk, 1 tablespoonful of flour, butter the size of a large english walnut; let it boil slowly, and when done pour on flat tins to cool, mark off while warm.

Miss Fattie E. Jensen

1909 Dewain Str.

Marble Cake

Dark part. — 1 big cupful of brown sugar, 1-2 cupful of molasses, 1 cup of flour, 3 yolks of eggs, 1-2 pound of raisins, 1-2 cup of whisky, 1-2 teaspoon each of cloves, all-spice, cinnamon, nutmeg, and 1 teaspoon of B. Powder.

How to mix dark part; — Cream the sugar and butter, add the eggs, and beat well, then add fruit and spice, and last flour, with 1 teaspoon of B. Powder, sifted in it, ——— White part; — 1 cup of white sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 1 cup of flour, 2 teaspoons of B. Powder, $\frac{1}{2}$ pound of almonds, $\frac{1}{2}$ pound of citron, (chopped).

How to mix white part; — Cream sugar, and butter, add the milk, sifted flour, and B. Powder, almonds, and citron and last; beaten whites of eggs. Select a deep baking tin, the bottom with buttered paper, put in a layer of dark; then a layer of white; until the pan is $\frac{2}{3}$ full.

Bake 1 hour or so. — Frost it.

Miss Annie Bree.

705 S. Central Ave.

Fruit Cake

1 pound of butter, 1 pound of sugar, 1 pound of raisins, 1 pound of currants, $\frac{1}{2}$ pound of citron, 12 eggs, 1 glass of brandy, 1 glass of wine. Spice to taste 5 teaspoons of B. Powder, add flour, and bake for 2 hours, in a slow oven.

Mrs. L. Koepf.

835 Columbia Str.

Spice Cake

73

1½ cups of sugar, 1-2 cup of butter 1-2 cup of milk, 3 eggs, 1 nutmeg, 1 teaspoon of cinnamon, 1 teaspoon of cloves, 2 cups of chopped raisins, mix rather stiff.

Miss Lertila Lander.

1005 Third Str.

Sponge Cake

5 eggs, 1 cup of sugar, 1 cup of flour, ¼ teaspoon of B. Powder, yolks beaten light with 1 cup of sugar, whites beaten very stiff, and added with the flour, and flavoured to suit the taste, bake slowly.

Mrs. Barbara Kueller

614 S 10th. Str.

Dolly Varden Cake

1 cup of sugar, ½ cup of butter, ⅔ cup of milk, 3 cups of flour, whites of 3 eggs, 1 teaspoon of B Powder, 1 teaspoon of lemon, make a frosting of the yolks, and set a few minutes in oven.

Mrs. Carrie Simms

414 Adams Str

Blackberry Cake

1½ cups of sugar, 1½ cups of butter, 2½ cups of sifted flour, 1 cup of blackberry jam. 3 eggs, 1 teaspoonful of cloves, 1 teaspoonful of cinnamon, 1 teaspoonful of nutmeg, 3 tablespoons of sour milk, 1 teaspoon of soda.

Mrs. John Fisch

415 S Adams Str.

Marmalade

Take 12 oranges, and 4 lemons. Cut in quarters, take out the pulps, put in a basin, pick out the seeds and skins; then boil skins in a good quantity of water, until tender. Drain and cut them in thin slices, and put them to the pulp; add to every pound, $1\frac{1}{2}$ pounds of sugar; boil them together 20 minutes; must be stirred all the time, but gently, and put in glasses.

Miss Katie Masters.

607 Harrison Ave.

Maud S Cake

8 tablespoonsful of grated chocolate 5 tablespoonsful of granulated sugar, $\frac{1}{2}$ cup of milk. Boil to a custard, and let cool. : $1\frac{1}{2}$ cups of brown sugar, 2 cups of butter, $3\frac{1}{2}$ cups of milk, 3 eggs. — Cream butter, and sugar, and add beaten eggs, then add milk; to this add 2 cups of flour, in which 2 teaspoonsful of B. Powder have been mixed; then add the custard, then add another cup of sifted flour. Cover with icing; -- made by mixing to a very stiff cream; confectioners sugar, and cream. Flavor with some flavoring.

Miss Edna Eggleston

608 Harrison Ave.

Egg Sauce

Add the chopped yolks of 2 or 3 hard boiled eggs to drawn butter.

Mrs. C. Smith

1501 Doemland Str.

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GUS. BREE, 1913 Miller Str. Burlington Iowa.

White Fruit Cake

75

1 cup of butter, 2 cups of sugar, 1 cup of sweet milk, 2½ cups of flour, whites of 7 eggs, 2 even teaspoons of B. Powder, 1 pound each, of raisins, figs, dates and blanched almonds, 1 pound of citron; cut all fine. Beat all well, before adding fruit, stir fruit in last, with a sifting of flour over it. Bake slowly.

Mrs Mary Robinson

607 Gertrude Str.

Surprise Cake

1 egg, 1 cup of sugar, 1 cup of water, 2 cups of flour 1 large tablespoon of butter, 2 teaspoons of B. Powder.

Mrs. J. E. Black.

417 Eassett Str.

Tomato Soup

Take one quart of ripe tomatoes, and cook thoroughly, then add a level teaspoonful of soda. Heat 1 quart of milk; add salt and pepper to taste, and a tablespoonful of butter. Pour tomatoes to the milk, and serve with crackers. This makes a delicious soup.

Mrs Kendig.

716 Summer Str.

Holland Cakes

1 pound of flour, 1 pound of sugar, 4 eggs, cloves, and B. Powder. Work the dough well; make into balls the size of a walnut; put on almond, or a piece of orange peel, on each and bake.

Mrs- Dora Bree

809 S 3 d. Str.

For CALLING CARDS, Try; GUS. BREE.

Spice Cake

1 ½ cupful of water, 1 ½ cups of sugar, 2 teaspoonsful of B. powder, a large tablespoon of lard, and salt to taste teaspoonful of each, cinnamon, cloves and allspice, tea-cupful of currants or raisins as desired, flour enough to batter, and bake in a moderate oven. Spice Cake burns much quicker than any other.

Mrs. Kendig.

716 Summer Str.

Ice Cream Cake

2 cups of sugar, 1 cup of butter, 1 cup of sweet milk 2 cups of flour, 1 cup of cornstarch, 2 teaspoons of B. Powder, sifted in the flour, and cornstarch, bake in layers. Filling to put on layers; — Whites of 3 eggs, 3 cups of sugar, pour ½ pint of boiling water on the sugar, and let boil, until candy, then pour boiling sugar over well beaten whites; add quite cold, 1 teaspoon of vanilla.

Mrs. H. Horning

1012 Pine Str.

Ice Cream Cake

1 cup of sugar, 1-2 cup of butter, 1 cup of flour, the whites of 3 eggs, 1 spoon of cornstarch, 1 teaspoon of B. Powder. Bake in 2 layers; when cold, or nearly so. Spread between and over; Cream -- made of yolks of 3 eggs, 1 cup of sugar, 1 teaspoon of vanilla.

Mrs. J. E. Black.

417 Bassett Str.

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Snow Cake

77

$\frac{1}{2}$ cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ cup of milk, whites of 4 eggs, 1 spoon of B. Powder, use yolks for frosting.

Mrs. Josie Black.

417 Fassett Str.

Sour Cream Cake

1 pint of sour cream, wisp until hard; take 5 eggs, the yellow part, $\frac{1}{2}$ pint of white flour, work it together with the eggs, and cream, and 2 oz. of sugar; and then take the whites of eggs, and beat it to a stiff froth, and mix it together with the other, and a little nutmeg grease a pan, and let it bake, until it gets yellow on top

Mrs. Lund

1910 Central Ave.

Cabbage Pudding

1 head of cabbage, pick all the green leaves off of the cabbage, and after that cut it in pretty large pieces, and cook it half an hour, with butter and salt; and after it has cooked half an hour, take the cabbage out of the water, and let it drain, and then you take a fine piece of beef, and chop it up fine, take a pan and put a little butter at the bottom; and then you put one layer of cabbage, and a layer of beef, and keep this on, until you have your pan full; but see that you keep the cabbage on top, and add a pinch of pepper. Serve with a gravy made out of some kind of broth, add a little butter and salt, and cream the yellow of an egg.

Mrs. Rodin

1901 Herschler Str.

Devils Food Cake

2 squares of chocolate, yolk of 1 egg, $\frac{1}{2}$ cup of milk, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, 1 teaspoon of soda 1 teaspoon of vanilla mix these ingredients then add chocolate mixture, cover with boiled iceing; use white of egg for iceing.

Mrs. J A Braun
715 S. Central Ave.

Cream Cake

1 pint of thick cream, and a $\frac{1}{2}$ cup of sugar, stir this until it gets hard; and after that take 2 tablespoons of white flour, and 4 yellow parts of eggs, and then 3 tablespoons of fine sugar, and then the whites of the eggs, mixed thoroughly. Bake in little pans, size of cookies.

Mrs. College.
1903 Herschler Str.

Spanish Tart

1 pound of butter melted, and then take 16 eggs. the yellow part only, beat the eggs to a froth, and then take the pound of butter, beat it together thoroughly, and then you take 1 pound of fine sugar, 1 pound of white flour, grate a little citron shell, and mix this altogether good, and then you let this stand until you beat the whites of the eggs to a stiff froth. add the whites of the eggs last; and let it bake in a moderate oven, with a paper over the top.

Mrs. Johnson.
1910 Dewein Str.

You take a can of corn, and a cup of milk, and 2 eggs, a pinch of salt, and then keep on adding flour, until it is pretty thick. Fry on a hot griddle.

Miss H. Redin.

1901 Herschler Str.

Alice Cake

1½ teacupsful of sugar, ½ teacupful of cream, 4 well beaten eggs, and a little salt. Beat with 2 teacupsful of flour, mixed with 1 teaspoon of B. Powder. Bake in a hot oven.

Miss Anna Johnson.

1505 Mt. Pleasant Str.

Orange Filling

Take the juice of oranges. and make thick, and cream with powdered sugar, and spread on cake
Lemon juice may be used the same way.

Mrs J. E. Black.

417 Bassett Str.

Mustard Pickles

3 quarts of small cucumbers, 3 quarts of small onions
cauliflower, 3 quarts of green beans, 2 quarts of cider
vinegar, 2 cups of sugar, ½ cup of flour, ¼ pound of
Coleman's mustard, and 3 ct tumeric. — Put onions,
beans, cucumbers, and cauliflower, in vinegar, and let
come to a boil; mix tumeric sugar, mustard, and flour,
with a little water, and stir into boiling vinegar. Put up
in glass fruit jars.

Mrs C. O. Eggleston

603 Harrison Ave.

Lady Cake

Cream together 2 pounds of powdered sugar, with $1\frac{1}{2}$ pounds of butter; rub in slowly the whites of 8 eggs then beat the whites of 8 more eggs to a froth, and add part of it to the above, the rest alternately with $2\frac{1}{4}$ pounds of pastry flour. Bake in a moderate oven.

Mrs. John Moore.

507 S 3 d. Str.

Wine Cake

Cream together 2 pounds of sugar with $\frac{3}{4}$ pound of butter or lard; add 8 eggs slowly, 1 quart of milk, vanilla or lemon, 3 pounds of flour, and 2 oz. of B. Powder. Dust with sugar before baking. Bake at 370 degrees.

Mrs. John Moore

507 S 3 d. Str.

Sugar Shave

$\frac{1}{4}$ pound of melted butter, and stir while melting, then add 1 cup of sugar, and 2 eggs, and 1 pint of flour Stir this together, only in one direction for half an hour. Put it in a large pan, or a bake-pan, and put just one spoon for each cake in the pan. Bake in a moderate oven, until they raise, then take them out of the pans and lay them on your dough roller. until they bend like shavings.

Mrs. Larson.

1210 S 12 th, Str.

For small jobs of printing; Circulars, Return Envelopes, Letter Heads, Labels & CALLING CARDS at reasonable prices, that will surprise you; try GUS. BREE, 1913 Miller Str. Burlington Iowa.

Select good ripe tomatoes; scald and strain through a coarse sieve, to remove seeds and skins; then add to each gallon, when cold; 3 tablespoons of salt, 2 of ground mustard, 1 of black pepper, $\frac{1}{2}$ of cayenne pepper, 1 of ground allspice, $\frac{1}{2}$ of cloves, 1 pint of cider or white vinegar; simmer slowly 4 hours. Bottle and cork tight.

Mrs. A. J. Lippert

501 George Str.

Piekled Peaches

1 gallon of vinegar, sweeten with sugar to taste; then tie allspice, cloves, and cinnamon, in a cloth and boil 1-2 hour, then peel the peaches and let them heat through and then bottle them.

Mrs. Nellie Calhoun

826 Washington Str.

Mince Meat

1 pt. of chopped beef, 2 pints of chopped apples, 1-2 pt. of stoned raisins, 1-2 pt. of cane molasses, 1 pt. of brown sugar; cider to thin it a little, brandy, cinnamon, spice, cloves, and nutmeg, butter, and suet Cook all for 2 hours, adding the spice just before removeing from the stove.

Mrs Wilbur Mosera

1527 Thal Str.

Chilli Sauce

18 large ripe tomatoes, 6 large onions, 3 red peppers. 3 tablespoons of salt, 3 tablespoons of sugar, 2 tablespoons of ginger, 1 tablespcn of cinnamon, 1 tablespoon of cloves, 5 cups of vinegar. Chop all this fine and boil 1 hour.

Mrs. H. Karell

511 S. Wood St.

Chilli Sauce

1 peck of tomatoes, 3 teacupsful of peppers, 3 teacupsful of sugar, 2 teacupsful of onions, 1 teacupful of salt, 3 pints of vinegar, 3 teaspoonsful of cloves, 3 teaspoonsful of cinnamon, 2 teaspoonsful of nutmeg, and ginger, boil 3 hours. Miss Fanna Brown

1909 Dewein Str.

Chilli Sauce

24 good size ripe tomatoes, 8 large onions, 8 green or ripe peppers, 4 tablespoons each of salt, cloves. and spice, - powdered, 1 gill of mustard seed, and 4 cups of vinegar. Boil 1 hour; add vinegar if to thick. This will make 3 quarts. Mrs A. J. Lippert.

501 George Str.

Pickled Peaches

Peal the peaches, put a cup of sugar to a cup of vinegar, put in sugar and vinegar. 5 ct. cinnamon whole, 5 ct. cloves whole, boil a short time. Then cook the peaches a few minutes, dont boil them to soft, take out and put in jars and cover with vinegar. Pour the vinegar from the peaches and let come to a boil, repeat 3 mornings.

Mrs. M. Masters.

607 Harrison Ave.

Tomato Catsup

To 1 gal. tomato juice, take 2 tablespoons mustard, 3 tablespoons salt, $\frac{1}{2}$ tablespoon red peppers, $\frac{1}{2}$ tablespoon cloves, $\frac{1}{2}$ tablespoon cinnamon, 1 cup brown sugar, 5 good sized onions, chopped fine, and 1 pint cider vinegar. Boil 3 or 4 hours. Mrs. H. Karoll.

511 S Wood Str.

HOW TO GET RICH



The Author of this book, believes that if the working class of this country, would pay less attention to politics; and look more to domestic or household economy, there would be a vast change in their financial conditions. While these "SECRETS of SUCCESS" are to the interest of the general public, they are especially designed for that class of people, known as Working men; or the Back-bone of Mankind. The Workingman lives hard, works hard, and remains poor. The cause can easily be seen. He receives the lowest wages; and pays the highest retail price for all he needs. The "SECRETS of SUCCESS" in this book, are published with the belief that it will do good to those; that have never had the opportunity to obtain them.

Whoever puts any of these on the market, can give them such names that might have a tendency to add to their sales. From the sales of some of these secrets; thousands of dollars have been made. If you desire to commence Business; select one of these Receipts which you think would be the most saleable in your locality, and manufacture it in small quantities, until your demand grows larger. Sell to families and stores, leave it on commission, and advertize it in every way; and you will soon have an income, that will surprise you. Fortunes can be made now days as well as 50 yrs. ago

when out of work

Preparation To Clean Wall Paper.

Take 1 quart of wheat flour, and $\frac{1}{2}$ pint of powdered prepared whiting; and mix thoroughly, add enough water to make an ordinary stiff dough. Use a piece about the size of a goose egg, and make long strokes, by pressing hard against the wall; after each stroke knead into the dough, and continue until it is useless. This is enough for a good sized room.

CARPET CLEANER.

Take 3 pints of alcohol diluted with 1 pint of water, and mix with $\frac{1}{2}$ gallon of liquid ammonia. — Remove the dirt by applying this solution first; then dissolve $2\frac{1}{2}$ pounds of soap in 3 quarts of water, and add 1 lb of soda, and 2 oz. of liquid ammonia and spirits of wine now apply this solution; and the carpet will regain its original color, and the carpet need not be taken up.

A good worker can do a good sized carpet in a couple of hours.

What To INVENT.

Cheap useful articles that will sell at sight. Something that everyone needs, and the poorest can afford. Invent simple things for the benefit of the masses, and your fortune is made. Some years ago a yankee made a fortune by attaching a rubber string to a wooden ball. A German made a fortune by patenting a simple wooden plug for beer barrels. These things cost scarcely anything, yet millions are sold. All it takes is; Pluck

SECRETS OF SUCCESS

HOW TO MAKE A FORTUNE

CHINESE STARCH POLISH

Take a vessel holding about a $\frac{1}{2}$ gallon, and melt with a very gentle heat, 2 pounds of paraffine; be careful that you do not burn it, after melted take off of the fire; and add $\frac{1}{4}$ cunce oil of citronelli, have a flat tin pan ready, and oil it with a little sweet oil is best, you can wet the pan with water to keep from sticking, but the sweet oil is the best; have a pan or pans enough to contain the amount you have made about $\frac{1}{6}$ of an inch thick; because it will not do to heat again, as it would injure the flavor. Before it gets hard mark it off, in small squares, about $\frac{1}{2}$ inch square, then cut it in 2 inch square blocks, and put up 4 of these squares in boxes and lable, to sell at 10 cents a box. Use good hard paraffine, which you can buy for about $1\frac{1}{2}$ to 2 cents @ pound. This is a very valuable receipt, and by giving it your attention, and a little pushing you can make quite a good business out of it. Sell it to stores and get it on the market.

ELECTRIC PAIN KILLER

Take 1 pint of aqua-ammonia, 1 pint of sulphuric ether, and 1 pint of alcohol, and mix together; will give instant relief. Put up in 2 oz bottles to sell at 15 cts.

BRILLIANT SHOE POLISH

Stir 1 pound of broken up Glue, 2 pounds of Log-wood chips, 1 oz. of Isinglass, 1 oz. of finely powdered Indigo, and 1 oz. of the best soap; into 1½ gallon of 30 grain vinegar; and boil 15 minutes. Then strain it, bottle, and cork it, and let it cool. When cold, it is then ready for use. Put up in 15 cent bottles, and you will have a good sale on it. Apply with a sponge.

ELECTRIC SILVER PLATING

Stir into 1 gallon of water; ½ oz. of Whiting, 1 oz. of Hyposulphite of soda, 2 ounces of Cyanate of Potash and 4 ounces of precipitate silver. Put this up in 1 oz. bottles, to retail at 25 cents. This receipt is worth \$ 5. to any one that will make use of it. Label it with an attractive Label, and caution; to shake before using.

GUS. BREE 1913 Miller Str. **BURLINGTON** Ia will please you at very low figures; if you only want a small amount of Labels. He will also inform you where to get your bottles etc. if you want to make a start.

MOTH PREVENTER

Take 1 pound of Florentine orris-root, and 2½ oz. of cinnamon bark, 2½ oz. of cloves, 2½ oz. of mace. 2½ oz. of carraway seed, 2½ oz. of nutmeg, and 2½ oz. of Tonquin beans; grind these ingredients well to powder, and mix them thoroughly, and put up in little cloth bags, holding about a ¼ of an oz. that you can sell at 10 cents, this gives you a good margin. Label the bags before filling them. Good for moths and a very nice perfume.

PEST BUG DESTROYER

Take 1 gallon of alcohol, and dissolve 1 pound of Corrosive sublimate (in powder), thoroughly. Put up in 3 oz. bottles, to sell at 25 cents, an able (Poison). Place it out of reach of children. Directions;. Apply with a feather or stick in crevices. One application a year will keep them away. This is a pest that naturely creates in any home unless prevented. Turpentine is frequently used but has very little effect. This reciept is worth more than the price of the book itself.

UNEEA LIQUID GLUE

Take a vessel holding about 2 gallons of water, put in 3 quarts and boil it. Take another tin vessel holding about 1 gallon and put in 1-2 gal of rain water and 2 pounds of best white glue and 1-2 pound of dry white lead and melt together, after melted heat a little more, and add 1-2 pint of alcohol, and it is ready to bottle while hot. This is an excellent glue, and will sell well.

UNEEA CEMENT FOR CHINA GLASSWARE & WOOD

This cement is unequalled, and will do the work to a finish. Take 1-2 gallon of rain water, 2 pounds of white glue, 1 pound of dry white lead, in a pot of boiling water, until dissolved; do not put it on direct fire; but place the vessel with contents in another of boiling water, until dissolved; then add 1 pint of alcohol, and let boil a few minutes until it is thoroughly mixed, take it off of the fire, and let it cool a few minutes, and add 1-2 oz. of camphor to preserve it. Put it up in 25 cent bottles and lable.

PASTE THAT WILL NOT SOUR

Take $\frac{1}{2}$ gallon of boiling water, and dissolve 2 oz. of alum, now take 3 pounds of flour, and make a smooth batter, and add 15 drops oil of cloves, now mix the alum water and let it come to a boil. Put up in small glass jars to retail at 10 cents. This is a good Lable paste and will keep for months

19th Century PATENT BOOT & SHOE BLACKING

Take 1 gallon of alcohol, and add to it $1\frac{1}{2}$ pounds Gum Shellac, and 1 ounce Sulphuric acid, let stand 48 hours; then add $\frac{1}{4}$ pound of Ivory Black; let stand 24 hours; then carefully pour off the top which is ready to put up in 3 oz. bottles to sell at 50 cts. This is a good Polish for all kinds of leather and is waterproof.

LUMINOUS RAT & MOUSE DESTROYER

Take a large mouthed bottle, holding about 1 quart, and melt $\frac{1}{2}$ pint of lard, to a very gentle heat, by plunging it in warm water; then add $\frac{1}{4}$ ounce of phosphorous and $\frac{1}{2}$ pint of proof spirits; cook it and as it cools shake it frequently, so as to mix it thoroughly; when cold, pour off the spirits, and save it to be used again, thicken the other up with flour; which will be ready to put up in small tin boxes to sell at 25 cts. This paste is luminous in the dark and attracts; is eaten greedily, and sure death. Thousands of dollars have been made from this receipt.

TOILET POWDER

1 pound of Oxide Bismuth, and 4 pounds of white starch, mix thoroughly together, and put in small boxes to retail at 15 cents.

L. of C.

BOOT & SHOE WATERPROOF POLISH

Have a vessel holding about 3 quarts; put in 1 pound of Beef suet, $\frac{1}{4}$ pound of Rosin, $\frac{1}{2}$ pound of Beeswax, and $\frac{1}{4}$ pound of Lampblack; melt these on a good strong fire; after melted, add a $\frac{1}{2}$ pint of neats-foot oil to it, and put up in small wide mouthed bottles; or boxes, to sell at 10 or 15 cents. A good Shoe polish will always sell. This is a good receipt and worth a fortune to any-one that will push and advertize it.

WONDERFUL PAIN KILLER

The following preparation is a great salve and equal to any on the market, and better than a good many.

Take 1 pound of mutton tallow, and melt it, let cool and when nearly cold, before it commences to stiffen add 2 ounces of laudanum, 2 ounces of Spirits ammonia and 2 ounces of oil of oreganum. If properly mixed, this is a great Pain killer; and if you once get it on the market, there will always be calls for it.

ELECTRIC TOOTHACHE RELIEF

Take $\frac{1}{2}$ pt. of laudanum, $\frac{1}{2}$ pint of ammonia, $\frac{1}{2}$ pt. of tincture cayenne, $\frac{1}{2}$ pt. of sulphuric ether, $\frac{1}{2}$ pt. of camphor, and 1 oz. of oil of cloves; mix this thoroughly together, and put up in 2 drachm bottles, to sell at 25 cts. This is a valuable receipt and makes a big profit, Directions; Apply with a piece of saturated cotton to the tooth, and it will kill the pain immediately.

Select 3 or 4 of these receipts, and manufacture them; and you will never regret it.

FRENCH HAIR OIL

Take 6½ pints of Castor Oil, 1½ pints of alcohol, ½ oz. Oil of Citronella, ¼ oz. of Lavender. Mix well and put up in 4 oz. bottles, to sell at 25 cents. This is a Hair Oil worth pushing.

MEXICAN CORN CURS

½ oz. Tincture of Iodine, ½ oz. Chloride of Antimony and 12 grains Iodine of Iron. Mix thoroughly; and put up in 1 oz. bottles, to sell at 25 cents. — Pare the corn with a sharp knife; apply with a feather or pencil brush.

MEXICAN TOOTHACHE DROPS

This is a simple, and most effective remedy, that was ever discovered; and will sell readily at 25 cents a bottle. Is a fortune to any-one that will take hold of it and push it. Take ¼ pound of pulverized alum, and 1 pint of sweet Spirits of Nitre. Put up in 1 oz. bottles.

LADIES OWN PERFUME

Take ½ pound of fine cut orange peel, and put into 1 pint of spirits of wine, add to this 4 grains of musk, and 2 drachms of powdered orris root; shake this well, shaking it once a day for 4 days, then strain it through a fine piece of cloth; and put up in ½ ounce bottles.

This is a very nice perfume, and would pay you a big profit to manufacture it and use it as a side line.

If you would like to be rich and be your own boss, select several of these receipts, and manufacture them on a small scale, and you will soon have to increase.

THE WONDER GREASE REMOVER

For taking out grease paint etc.

Take 1 pt. of Aqua ammonia, 4 oz. of Sulphuric ether 4 ounces of glycerine, and 4 ounces of alcohol, mix thoroughly in 1 gallon of water. - No. 2 — Take 1 pound of Castile soap (cut fine), and dissolve in 1 gallon of hot water; mix No. 1 and No. 2 thoroughly together, and put up in small wide mouthed bottles to sell at 25 cents.

SPANISH RHEUMATIC LINIMENT

Take 1 pint of alcohol, and mix into it. 8 ounces of Glycerine, 8 grains of Aconita, and 8 drachms of Essential Oil of Mustard. Apply by rubbing with the hand. An excellent liniment, for rheumatism; neuralgia; headache; toothache; and all nervous pains. Put up in 2 oz. bottles to sell at 25 cents. This article was at one time at \$ 1. @ bottle, and \$ 5. for receipt.

MUST BETSY'S MAGIC HEADACHE CURE

Take a large bottle holding a full pint, put in 2 oz's carbolic acid, 2 ounces of camphor, 2 ounces of oil of hemlock, and 2 ounces essential oil of mustard; this will fill half the bottle; now fill up bottle with alcohol. and shake it up thoroughly, and keep well corked.

Have some ½ ounce bottles and put in 1-16 th. of an ounce in each; now tie a small piece of copper and zinc, to a very small piece of sponge drop into the bottle to hold moisture and keep well corked. This will make 250 bottles. Inhale through, repeat if necessary.

DIARRHOEA & STOMACH CRAMP CURE

Mix thoroughly; 14 ounces Essence of peppermint, 1 pint Tincture opium, 1 pint Tincture of camphor, 14 ounces Tincture African cayenne, and $\frac{1}{2}$ pint Tincture rhubarb; and put up in 25 cent bottles. This receipt will make an article that will advertize itself wherever it is put on the market. Directions;. From 5 to 10 drops for a child, and 1-2 teaspoon for an adult; repeat in 20 minutes; if not relieved, and bathe bowels with strong vinegar.

GRANDMA'S COUGH CURE

This is a excellent simple remedy; put 1-2 gallon of hoarhound in 3 pints of water and boil down to 1 quart, then add 1 1-2 ounces Essence of lemon, and 5 sticks of Licorice to it, and put up in 25 cent bottles. This is a simple but valuable receipt, to any-one that will make use of it. Directions:. Take a tablespoonful 3 times a day, or oftener, if it is troublesome.

BRITISH CORN DESTROYER

Take 1 quart of Glycerine, and mix into it, $\frac{1}{4}$ pound of powdered starch, heat it and stir until thoroughly dissolved.— Take 1 pint of water, and dissolve 1 pound of Costic soda (or pottassa), heated to a boil; then add the other mixture to it. Put up in small boxes to sell at 10 cents @ box. — Directions;. Spread a little of the salve on the corn, bunion, or wart, but do not touch the healthy part; let it remain for several hours, and then soak the part in warm water. Need not be applied but once or twice.

CALLING-CARDS, put up in Style so neat,
At prices that are so cheap;
No-one need to be without,
They are nice to have, when no one about
The place, where your visit is made;
To be in some convenient place laid.
Where they will be sure them to find,
And be received very kind.

I have the latest that is out now;
Something the people all say! how?
Can he, put up this work so cheap?
With both sides printed, and so neat.
One will contain your name, and address,
The other, a very pretty verse,
Of your own selection, that you prefer
To your own taste, for him or her.

As prices on material is often changed, you see;
To make the price here. would not be policy, for me.
But by dropping me a card, I'll not get mad;
And give you the lowest price, that can be had.
Address! Gus. Bree, 1913 Miller Street,
Who will put them up for you, so neat
That you will be glad to make a visit any day;
And not worry your life altogether away.

The following pages will give an assortment of
verses, that I can give you assorted, of 6 of these
your own selection, for 10 c. additional per 100

Your name on one side and one of these verses, on
the other. Order by number.

1

My Card I leave with you today,
Please do not put it so far away,
But lay it where it can be found;
And before the world turns many times round,
Make me a visit, while your health is sound.

2

Please bear in mind;
If you can not find,
Me at home, the day you call;
Leave your Card within the hall,
I'll be sure to come, before next fall.

3

My visit to you, has been the last;
And before your time has passed,
Please return the call I've made,
And you'll never be left in the shade.

4

I've come to see you as a friend,
And the only thing I have to send;
Is my good wishes, to you and all,
Please come and see me before my next call.

5

If my Card you'll keep in sight,
And you have any time, within a fortnight;
I'll be pleased to have you call, and see
That your visit will be enjoyed with me.

6

I, m sure I've made you the last call to-day,
 Now dont linger along, and stay away;
 But call on me at an early date.
 Before you can't, and gets to late

7

As soon as you have any idle time,
 Remember my Card, and keep in line;
 Come and see me, at my home,
 We will have a good time, even if alone.

8

This Card I leave with you to-day,
 To remind you, when I'm away;
 For you to make me a call just as soon,
 And if some day 'twould be before noon.

9

The grave is nearing every day.
 Now dont worry your life away,
 Enjoy yourself, make me a call some day;
 Remember this Card, and dont delay.

10

Let us enjoy life together,
 And not grumble about the weather;
 But call on me, next pretty day,
 And we'll have a time all our own way.

11

When this Card you see, remember me;
 And I'd like for you to call some day,
 If my visit has been a pleasant one,
 I'm sure you'll come before long.

12

If I'm not at home, when you make a call;
And you've got no Card with you at all,
Leave a note, beneath the door to show;
The call you've made, for me to know.

13

When this Card you see,
Come and see me,
We'll have a time you bet;
That you will never regret.

No. 14 a Card to use when no one at home

14

I find that you are not at home today,
I leave my Card, and must go away;
To entertain you today, I see
Is impossible, unless you come to see me.

Cards sent by Mail are **5** cents per 100 more.
If you would like some of these Cards; and live in
the city, leave your Order, at your Trading place
with money as security, and notify me by Postal.

If you want your Mail preserved for you,
And as soon as Uncle Sam gets through,
Hunting the one he can not find;
He will return to you, awfully kind,
If on one corner, your Address is there,
He'll not leave it to the Dead Letter Office care.

PRINTING in a Style so neat,
By GUS BREE, on Miller Street;
Envelopes that you can always keep
Out of the Dead Letter Office heap.
Your Return Card, he'll put on so cheap,
Make it an object to investigate;
The price to you, that he will make.
Circulars printed; but not for any fake,
No matter, how large a stake,
Is offered for me to take,
For sizes up to six by eight;
Larger than that, I do not make.
Labels but not up to date;
Square, Oblong. or in any shape,
That is not round, but only straight;
In that line I do take the cake.
For Lithographing I'm not in shape,
Why I to you, do this state,
That you do not make a mistake,
And order something, I do not make-
CALLING CARDS for you, I'll make,
No matter what time it will take;
I'm sure, I'll not make a very large stake;
If your order does take a week to make.
You will get them at price so cheap,
That you can make a visit 7 times a week,
And just think; only 1.38
Is all, that the visits, for a whole year will take.
Visit once a week, it'll be but 12 cts. and 8.

IF YOU WANT VALUE RECIEVED

For your money, try

FOLLOWING MERCHANTS

ANDRE wants you to come and see,
His latest stock of Shoes today;
Bought with his ready Cash, I say
From the factory just yesterday.

The sign of the elk horn is the place,
You cant miss it, in a pace;
He smiles at you with a good looking face,
When you enter into his cozy place.

At Lange & Minton you can find;
Piano's, Organs, of most any kind,
Or any other musical Instruments;
With not many dollars, and very few cents.

The place to buy your Wood and Ccal,
Is from Frank Millard & Co. just out of the hole
Brought to his place on Market street;
Where he would be pleased you to meet.

Or ask Central to give you 14 both phones you'll find
Your order recieved very kind;
At the lowest figures he will make,
That there is now, in the State.

The Publisher of this book, places confidence;
In these Merchants, as being Gent's,
In Business will fulfill their agreements.

If you prefer the purest, and best,
And cheaper than any of the rest;
Burlington Bread Co. at 876-878 Jefferson street,
They will supply your wants very neat.

For Fine Cakes I'm sure they can't be beat;
By any-one on that street,
To be convinced give them a trial,
And you'll always enter with a smile.

A point that's well to be understood,
Is to find the place to get food;
Something you can not do without,
Or you will soon go up to spout.

Now at Knoener & Andre is the place to try,
And I'm sure you'll always buy,
From them the very best;
At price to compete with any of the rest.

Here we have a Butcher on a certain street,
Who always keeps the poorest of Meat,
Pork, Beef, Mutton, Veal, all for sale;
At your choice, plenty; but always stale.
He can supply your table very neat,
With anything in that line always cheap

If you would like a suit to fit
Go to the JEW on Jefferson street,
Where he will politely show,
At prices that will be way below,
The Cost of others, in the town,
Or any other town a-round.

Something that will make

BUSINESS HUM

Here is a Line that I can fill in'
If you get some of these Cards;
You'll be right in the swim.

A nice clean Shave, and a good Hair-cut;
Is something can't be got, in every old rut,
If you want work done nice and neat,
Come to my place on street.

For a good glass of beer, and a good hot punch.
And always find the best of Lunch;
Come to my place, as a Gent,
You can fill up, to your hearts content.

Would you like to have a good smoke,
Try the just for a joke;
I'll bet you'll never smoke no other kind,
It's sold by me, It's the best you can find.

Similar to these above for any kind of Business
will be furnished, when called for

If you have 25 cents, you want to sink;
Send it to me, and I'll make you think,
On something, that'll make you sail;
If you want to do Business, through Uncle Sam's Mail.

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